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ABSTRACT

Designed as supplemental material to on-going instruction in the vocational program, this teacher's manual to the Culinary Arts series is intended to accompany three dictionary booklets (available as CE 024 415-417) for use by handicapped students to help them master the core vocabulary taught in the trade. Information presented in the manual includes an introduction to the materials, student outcomes, teaching suggestions, an alphabetical index to the vocabulary taught in the series, and use of the materials. Answer keys are given for the activity sheets and check-up pages which accompany each of the fifteen lessons in this set. "Master" copies of the activity sheets and check-up are also provided. Informative materials on Project HIRE which developed these materials, occupational information, and an annotated bibliography of selected materials are appended. (This is one of five series of materials developed by Project HIRE. The two-volume final report of the project is available as CE 024 117 and CE 024 118. See Note for the other series.) (YLB)

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Culinary Arts Teacher's Manual

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CE 024 414

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TEACHER'S MANUAL

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TEACHER'S MANUAL

I. INTRODUCTION

In our modern technological society, the beginning worker must master the core vocabulary of the job in order to communicate effectively with fellow workers, employers and customers. Many learning handicapped students have problems learning the language of the trade and thus may experience difficulty or even failure on the job. The purpose of this series of modules is to assist the learning handicapped student to master this core vocabulary.

The materials in this series were developed by interdisciplinary teams of vocational teachers, special education teachers and university faculty. The materials have been field-tested and refined. They are designed to help students who have learning problems master the core vocabulary of a specific vocational area. The modules are not intended to teach the student how to perform a task. They are meant to familiarize and reinforce the basic vocabulary taught in the trade. The words contained in each set of modules have been validated by a sample of employers on the following bases:

1. The words should be in frequent or moderate usage.
2. The words must be essential for job success for the beginning worker.

The modules are designed so that students, using the tapes that accompany each set, can work with minimal supervision, alone or in small groups. Each module is constructed so that it can be used by a resource room teacher who may have limited knowledge about the vocational area.

These materials are to be used as supplements to the on-going instruction in the vocational program.

The materials for each set of modules are:

1. Teacher's Manual which includes:
   a. Supplementary learning activities
   b. Progress checks
2. Three Picture Dictionary booklets, with accompanying tapes
3. Flash Cards

II. QUESTIONS AND ANSWERS

1. When should the materials be used?	1. To provide supplemental instruction for special needs students who are having difficulty with technical terminology.
2. Do the materials include all the technical vocabulary in the trade?	2. No. Vocabulary words are primarily for entry-level jobs.
3. Do the materials teach a student how to perform a specific task?	3. No. The materials do not teach process. The purpose is to give students additional instruction and understanding of vocabulary.
4. Can a special education teacher use this series without special training?	4. Yes. The series has been designed for regular, special and resource room teachers.
5. How do I begin?	5. Familiarize yourself with the materials. Then pretest. Select the appropriate booklet. Assist student with Lesson 1. Most students can work alone with minimum assistance.
6. What extra materials will I need?	6. A cassette tape player. All other materials are provided in the packet.
7. Can this series be used for group instruction?	7. The materials will work best if used by students working individually or in small groups.
8. Can I alter the recommended sequence?	8. Yes, alteration of the sequence to individualize instruction is appropriate.

9. How about evaluation?	9. Activity sheets are included at the end of each lesson. Progress checks are also included for each lesson.

III. STUDENT OUTCOMES

This series is designed to maximize success and minimize failure. Students should not be penalized for requiring numerous trials in order to reach the established criterion of 100% correct on the activity checks. Some students will master the individual lessons in one or two trials. Others will require more trials to criterion. REMEMBER, these materials were designed to help every student reach mastery!

After completing the series, the student should be able to:

1. Match each word/illustration to the appropriate definition.
2. Match each illustration to its appropriate definition.
3. Match each illustration to the appropriate word.

IV. CORE VOCABULARY

The following pages contain an alphabetized list of the terms in this series.

V. TEACHING SUGGESTIONS

A. Explanation

The materials prepared for these units have been designed to take advantage of certain principles of learning that are well known to teachers. Among principles used in preparation for these materials are:

1. Learning is faster if materials are meaningful to students.
2. Learning is maintained best if learned material is used soon after it is learned.
3. For facts, learning is faster and better retained if practice is distributed during the learning time (rather than "crammed.")

CULINARY ARTS

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Vocabulary Word	Book	Page
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paring knife	I	12
pastry bag	II	96
pastry brush	II	95
pastry tubes	II	97
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perforated spoon	I	53
piano wire whip	I	41
pie & cake marker	II	98
pint (pt.)	I	25
pound (lb.)	I	29
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rasher	III	143
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4. Correct practice on recently learned materials increases retention.
5. Clustering facts to be learned improves retention.
6. Sequencing of materials to be learned improves learning speed; easy material first and difficult material later.
7. Overlearning (review) helps retention.
8. Knowing a part of the task prior to attempting the entire task can aid students to learn.

B. Procedures for Use of Materials

Because the materials have been developed with the principles cited above, it is requested that teachers use them as designed. Changes such as using Module II before Module I are appropriate if such change provides better coordination with vocational instruction. Using a part of Module I and a part of Module II, and selecting parts of workbooks to go with selections would not be appropriate, even if the teacher believed the student already knew some of the vocabulary items in a particular module; it is important for the student to find some of the words "too easy" along with the "too hard" ones; this can keep the student at work on a task that might otherwise be abandoned as too difficult. Furthermore, practice on materials the student already knows can aid in ensuring retention.

C. Steps in Using Materials

1. Getting the Student Started

a. Make sure the tabs at the top of the cassette tape are punched out to prevent accidental erasure.

b. Take the students to a table in a quiet area with the tape recorder, the flashcards, and the picture dictionary book(s).

c. Be sure that the student knows: (1) how to insert the tape; (2) how to follow directions that are written in the dictionary and provided on the tape, and (3) how to use the small book. Show the student the box of flashcards so that they can be used when needed.

2. Explanations to Student

a. Keep them at a minimum. Simply say in your own words that these materials are designed to help students learn technical vocabulary.

b. Let the student know that you are aware that some words will be "too easy" and some "hard" but that you expect all to be done.

c. During the first session for each student, observe for a few minutes to ensure that the student does not fail because of misunderstanding of the simple procedures for using the materials.

3. Letting Student Study

Go about one or more of your other numerous tasks until the student comes to tell you the words are learned.

4. Activity Sheets

a. Make sure the student understands how to do the ACTIVITY. After the explanation, the student should complete the pages ALONE without any help from you or the other students.

b. Check the student's ACTIVITY sheets. If the score is 100% correct, go to 4c below. If the score is less than 100% correct, ask the student to use the tape and booklet again, doing the flashcards again also.

c. If the student was 100% correct on the ACTIVITY, give the CHECK UP sheets for the relevant lessons. Make sure student understands the directions. Again, students should work ALONE.

d. With the student watching, correct any errors on the CHECKUP SHEETS. Scores should be almost all correct if the ACTIVITY was 100% correct. If there is still trouble, the student probably needs to review the tape/booklet materials some more and then take the CHECKUP again.

ANSWER KEYS

TO

ACTIVITY PAGES

Name _____ Date _____

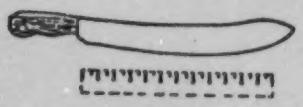
Match the picture and the meaning. Put the right number on the line beside the meaning.

. grate

4 To cut lines into a pie to make it pretty or to cut deeper lines into meat to help spices sink in.

. dice

5 To cut food into many pieces that are not the same size.



butcher's knife

1 To rub pieces of food against a rough surface.

score

2 To cut food into cubes that are about the size of playing dice. The cubes may be small, medium, or large.

chop

3 A knife used to cut raw meat and steaks into pieces or slices.

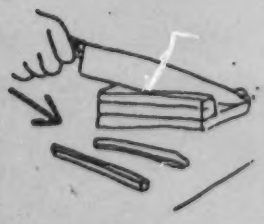
Name _____ Date _____

. slice

. boning knife

. slicing machine

box grater



. julienne

8 A machine that cuts and slices food.

9 A box made of metal with a sharp, rough surface used to rub off small pieces from food.

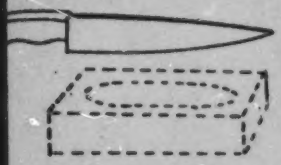
6 To cut food into flat pieces.

10 To cut food into long, thin strips. All the strips are the same size.

7 A knife used to remove meat from the bone.

Name _____ Date _____

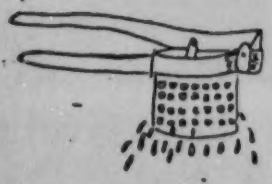
1. mince



2. french knife

3. shred

4. paring knife



5. rice

13 To cut or tear food into narrow strips. The strips can be different sizes.

11 To chop food into very small pieces no bigger than a grain of rice.

15 To make hard food into soft, thin strings.

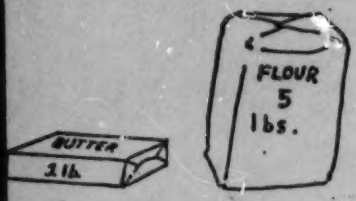
12 A knife used to slice, chop, mince, and dice.

14 A knife used to cut skin off fruits and vegetables.

Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside the meaning.

1. A.P.



2. lb.

3. qt.

4. baker's scale

5. F

2 You buy butter this way.

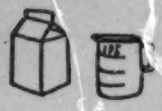
5 This tells you how hot or cold something is.

1 This means fruits or vegetables that have been peeled or trimmed.

3 This is a medium size carton of milk.

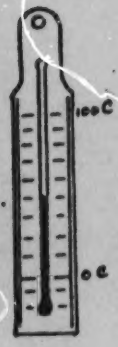
4 You use this to weigh food.

Name _____ Date _____



6. pt.

7. bch.



8. C

9. gal.

8 This tells you how hot or cold something is.

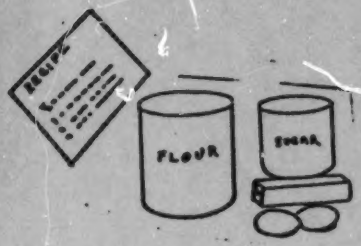
9 This is the largest carton of milk you can buy in the store.

6 This is a small carton of milk.

7 Bananas grow this way.

Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside the meaning.

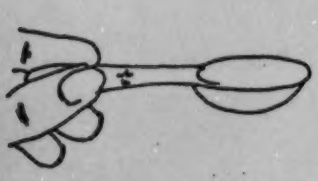


1. ingredient

2. measuring cup set

3. pack

4. level



5. t

4 You do this to get an exact amount of flour.

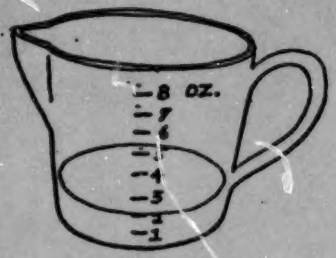
5 This is a small spoon.

1 One part of a recipe, like eggs or flour.

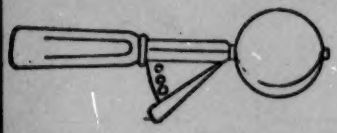
2 You use these measures to get amounts of liquid.

3 You do this when you press flour into a cup.

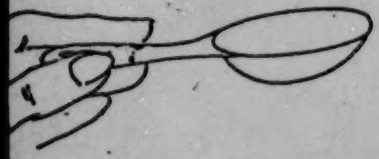
Name _____ Date _____ 16



6. oz.



7. scoop



8. T

9. measure

8 This is a large spoon.

9 This metal cup is used to get large amounts of liquid or dry ingredients.

6 Eight of these make a cup.

7 You use this to measure ice cream.

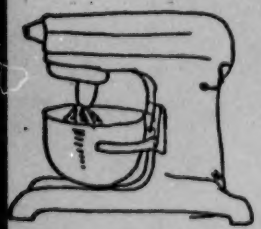
me _____ Date _____

tch the picture and the meaning. Put the right number on the line beside the aning.

. emulsify

. piano wire whip

. french wire whip



. mixing machine

. fold

2 Strong stiff loops in the shape of a round balloon used to stir sauce.

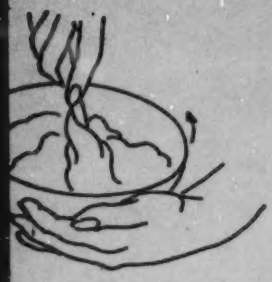
1 A machine that can whip, grind, shred, slice and chop food.

1 To mix two ingredients that are not easily mixed.

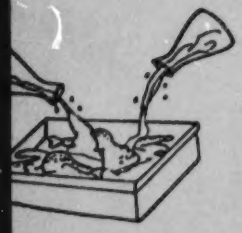
5 This means to gently mix something in with a motion like a slowly rolling wheel.

3 Loops in the shape of a baseball bat used to whip eggs and cream.

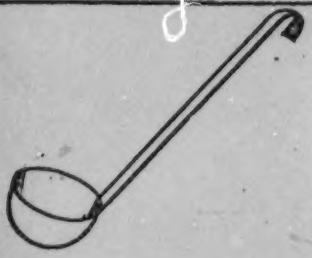
me _____ Date _____



. blend



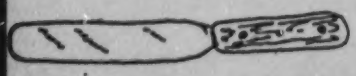
. marinade



. solid ladle

. knead

. solid spoon



. flat spatula

10 A large spoons used to fold, stir and serve.

7 A mixture of vinegar, wine and spices used to flavor food.

8 It has a very small bowl with a long handle used to serve soup or gravy.

11 A flat blade with a rounded end used to mix, spread, and scrape.

9 To press, fold and stretch dough.

6 To mix two or more ingredients together.

e _____ Date _____

ch the picture and the meaning. Put the right number on the line beside the ning.

sieve

flour sifter

perforated ladle

strain

perforated spoon

3 A small bowl with holes and a long handle used to take food from a pot.

1 A wire basket with a handle used to separate food from liquid.

5 A long spoon with holes used to remove food from liquid.

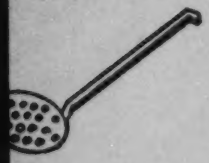
2 A round can with a wire screen at the bottom used to sift flour.

4 Do this to remove pieces of solid food from a liquid.

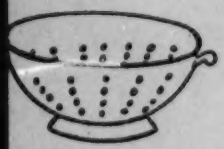
20

me _____ Date _____

china cap



skimmer



colander

strainer

sift

10 Means to shake flour through a sieve.

5 It is shaped like a cone and used to strain foods.

9 A wire basket with a handle used to separate food from liquid.

8 A large bowl with holes used to drain food like spaghetti.

7 A flat circle with holes used to remove food or grease from soup and sauce.

Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside the meaning.

1. offset spatula

2. food tongs

3. deglaze

4. hotcake turner

5. kitchen fork

4 It is also called a meat turner.

5 A large fork with two prongs used to hold or turn meat.

2 It is shaped like the letter "u" and is used to pick up food.

3 To scrape left over juice from a pot to make gravy.

1 It has a raised handle so you can cook on a grill.

Name_____ Date_____

6. simmer

7. clarify

8. stock pot

9. coddle or poach

10. sauce pan

9 This is a way to cook eggs gently in simmering water.

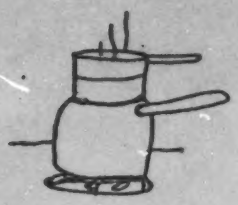
10 A pan with one handle used to cook small amounts of sauce.

6 Cook food gently at a medium heat without letting it boil.

8 A large deep pot with two handles used for boiling meat and vegetables.

7 Make a liquid clear. You do it to butter.

Name _____ Date _____

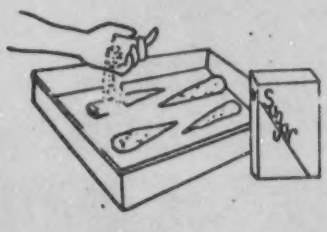


11. double boiler

12. steam

13. sauce pot

14. scald



15. candy

13 A pot with handles used for cooking large amounts of sauce.

15 Cook fruits or vegetables in a sweet syrup like yams.

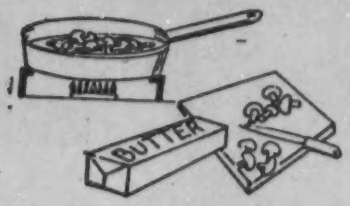
14 Heat milk or cream until a thin skin forms on the surface.

12 Cook food above a small amount of water.

11 Two pots used together to heat food.

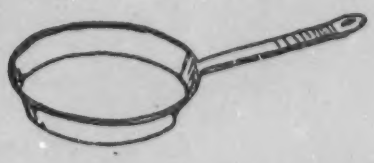
Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside the meaning.

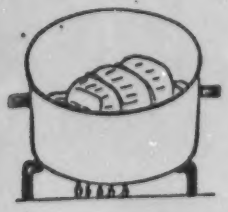


1. saute

2. batter



3. saute pan



4. braise

5. fricassee

5 Chicken, lamb or veal cooked in its own juice.

3 A round, almost flat pan used to fry vegetables and meat.

2 A mixture used to coat food for frying.

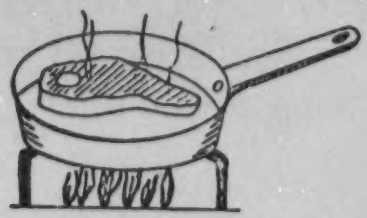
1 Fry food lightly in a small amount of hot fat.

4 Cook meat in a small amount of liquid at a low heat.

Name _____ Date 25 25

6. coat or dredge

7. iron skillet



8. sear

9. blanch

7 A heavy, thick pan used for frying foods.

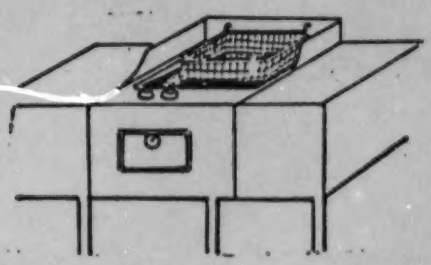
6 Cover all sides of food with flour, batter or bread crumbs.

9 Partly cook food in hot fat or hot water for a short time.

8 Brown meat over a very high heat.

Name _____ Date 26 _____

Match the picture and the meaning. Put the right number on the line beside the meaning.



1. deep fat fryer

2. french toast

3. Eggs Benedict

4. deep fat frying

5. shirred eggs

2 Bread slices that have been dipped in a batter and then fried.

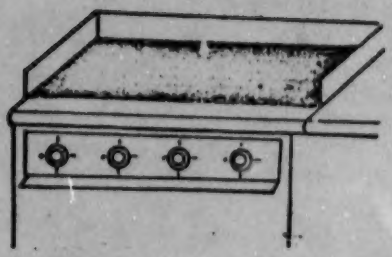
3 A poached egg on a muffin with ham and sauce.

1 Used to fry large amounts of foods at high heats.

5 Eggs put on a dish with cream or butter and cooked in the oven.

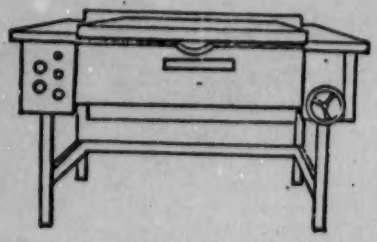
4 A way to cook food in hot fat so that it is completely covered by the fat.

Name _____ Date _____



6. grill

7. flap jacks



8. tilt fryer

9. fritters

7 Another name for pancakes.

8 A machine with a deep pan used to fry large amounts of food.

6 A large, flat surface used to cook on.

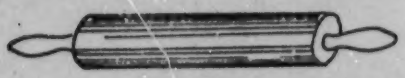
9 Food coated with batter and fried in deep fat.

Name _____ Date _____

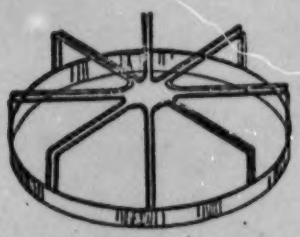
Match the picture and the meaning. Put the right number on the line beside the meaning.

1. pastry brush

2. fluff



3. rolling pin



4. pie and cake marker

5. bench brush

6. pastry bag

6 Used to decorate cakes with icing.

3 A wooden roller with handles on each end used to flatten pie or cookie dough.

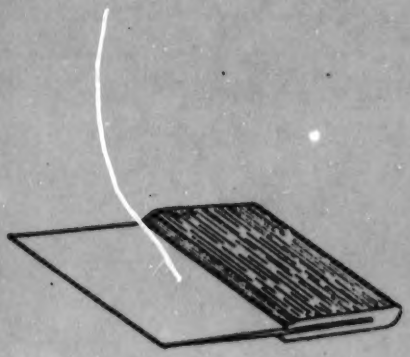
5 This is used to remove left-over flour from a work surface.

2 To beat food until it is light and airy like egg whites for a meringue.

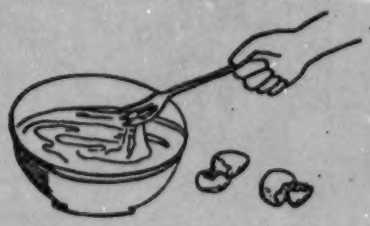
4 A metal circle used to mark a pie or cake into equal parts.

1 This is used to put icing or egg wash on pastry and bread.

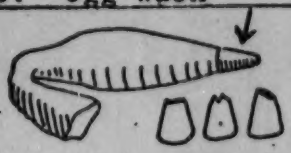
Name _____ Date _____



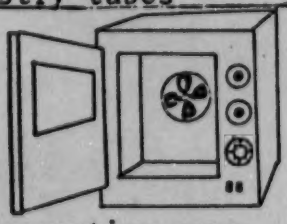
7. dough cutter



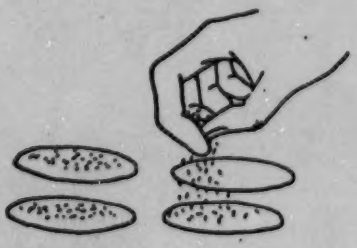
8. egg wash



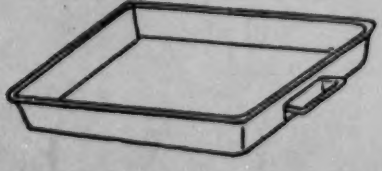
9. pastry tubes



10. convection oven



11. dust



12. bake pan

12 A long, narrow pan with handles used for baking.

9 Metal tips put onto pastry bags and used to decorate foods.

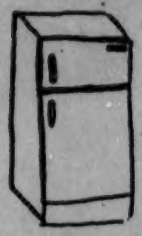
7 A wide, flat blade with a wooden handle used for cutting dough.

11 To sprinkle a piece of food with flour or sugar.

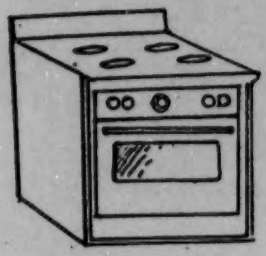
8 A beaten raw egg that is brushed on food.

10 A fast, cooking oven with a fan inside that moves the heat.

Name _____ Date _____

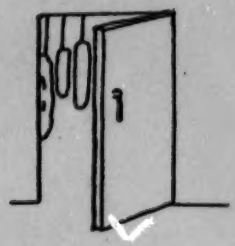


13. reach-in refrigerator

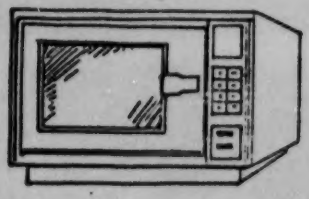


14. conventional oven

15. steam table



16. walk-in refrigerator



17. microwave oven

15 This keeps food warm and is sometimes called a Bain Marie.

17 The fastest cooking oven there is.

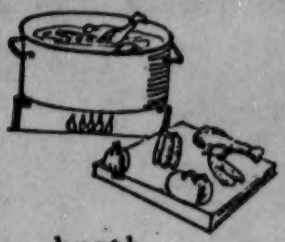
13 It has 2 or 4 doors and is used to store food.

14 The oven that is most often used in homes.

16 A special room used to keep food cold.

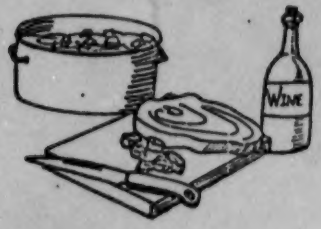
Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside the meaning.



1. broth

2. gumbo



3. fumet

4. bouillon

5. bisque

3 Stock made from cooking meat or fish in wine.

5 A thick cream soup with fish and seafood.

4 A clear soup. You can buy it in cubes at the store.

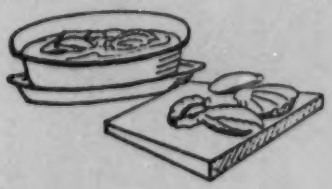
1 Liquid made from cooked meat, fish or vegetables.

2 A thick soup made from vegetables and meat.

Name _____ Date _____

6. consomme

7. Irish stew



8. bouillabaisse

9. mirepoix

8 A thick soup made with fish, clam shells and other seafood.

6 A clear soup made from meat stock.

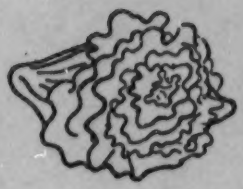
9 A mixture of dried carrots, onion and celery added to a liquid to make soup.

7 A thick stew made with lamb, potatoes, onions and turnips.

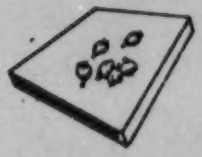
Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside the meaning.

1. duchess potatoes



2. escarole



3. shallot

4. florentine

5. lyonnaise

_3_ A small onion-like vegetable.

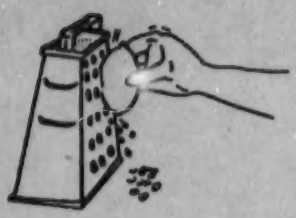
_4_ This is a name for food that has spinach added to it.

_1_ Boiled potatoes that have been whipped with egg yolks and then pressed through a pastry tube.

_5_ This means that small pieces of sauted onion has been added to the food.

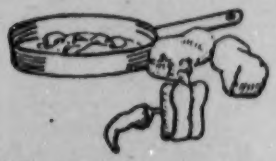
_2_ A green vegetable that is like lettuce and is used in salads.

Name _____ Date _____



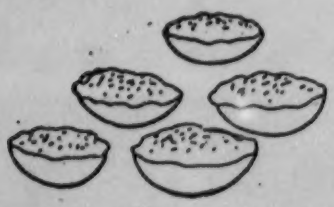
6. zest

7. hominy



8. O'Brien

9. chick peas



10. deviled

10 This means that food has been spiced with pepper, mustard and tobasco.

8 This means that small diced green peppers and pimento have been added to food.

6 The rind of a lemon or orange used in cooking.

7 A cereal made from pieces of corn.

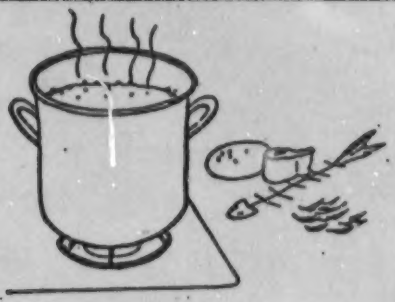
9 A small round yellow bean used in salad or soup.

Name _____ Date _____

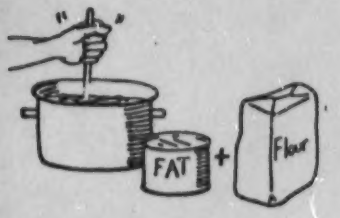
Match the picture and the meaning. Put the right number on the line beside the meaning.

1. Hollandaise sauce

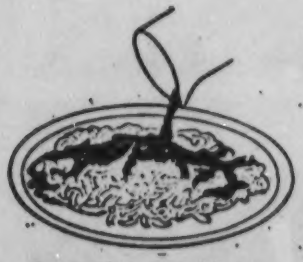
2. Bechamel sauce



3. stock



4. roux



5. tomate sauce

5 A red sauce made from tomato juice that is put on macaroni, fish and chicken.

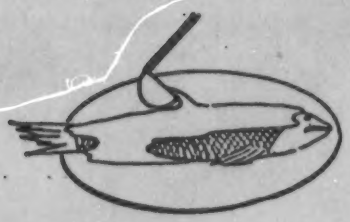
1 A yellow egg sauce made from egg yolk, lemon juice, and butter.

4 A mixture of fat and flour added to a sauce to make it thicker.

2 A white cream sauce made from milk that is put on vegetables, fish and chicken.

3 Liquid from unusable meat, vegetables or fish.

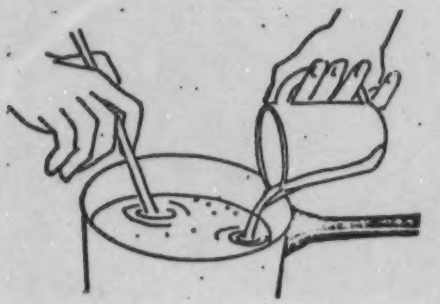
Name _____ Date _____



6. veloute sauce

7. white wash

8. espagnole



9. arrowroot

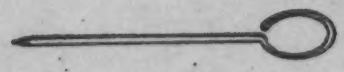
8 A thick brown sauce made from brown stock that is put on meat or chicken.

9 A starch made from plants used to make soup thicker.

7 A mixture of flour, cornstarch and water added to a sauce to make it thicker.

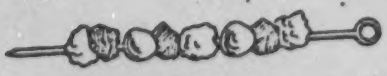
6 A white sauce made from stock that is put on meat or fish.

Name _____ Date _____



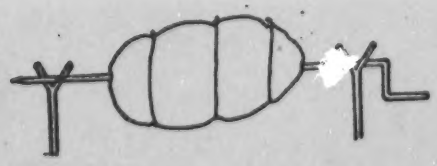
1. skewer

2. giblet



3. en brochette

4. filet



5. spit

3 Meat that is broiled on a skewer.

1 A long metal pin used to hold pieces of food.

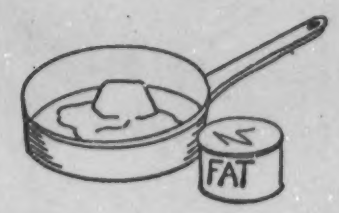
5 A pointed spike used to roast or barbeque.

2 The cooked heart and liver of a chicken.

4 A piece of meat or fish with no bones.

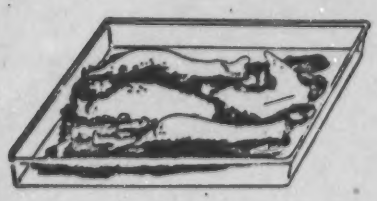
Name _____ Date _____

6. broche



7. suet

8. filet mignon



9. cacciatore

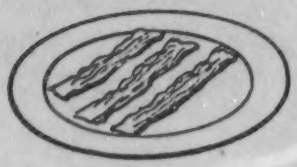
9 Chicken that has been sauted and then baked in tomato suace.

8 A very good piece of steak.

6 To put food on a skewer.

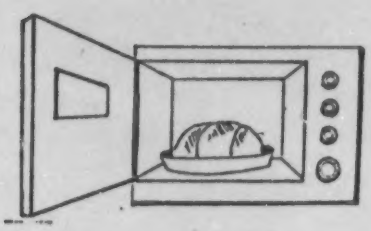
7 A hard animal fat used in cooking.

Name _____ Date _____



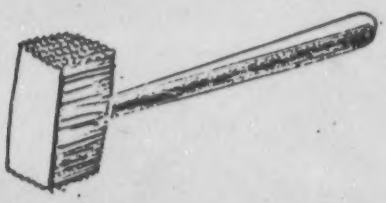
1. rasher

2. baste



3. rissoled

4. glaze



5. hand meat tenderizer

3 Food that has been browned in an oven.

5 A solid block with a handle used to pound meat.

4 To coat an item with a mixture of sugar and water or syrup.

1 A thin slice of bacon or ham.

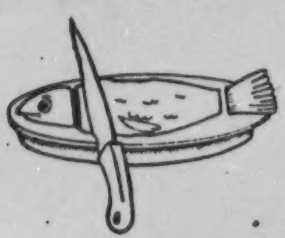
2 To put meat drippings over a piece of meat to give it flavor and stop it from getting dry.

Name _____ Date _____

6. drippings

7. caper

8. truss



9. dress

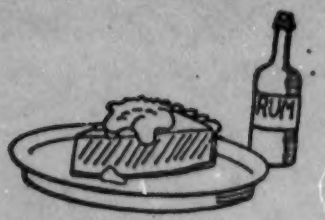
_____ To prepare meat or chicken for roasting by binding it with string and skewers.

_____ To clean and trim food like fish or meat.

_____ A spiced flower bud used to flavor or decorate food.

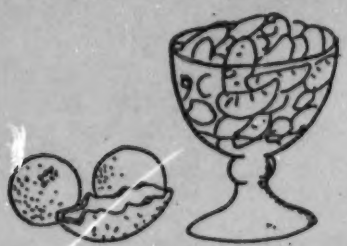
_____ Juices that drip from roasting meat.

Name _____ Date _____

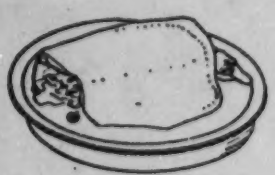


1. baba au rhum

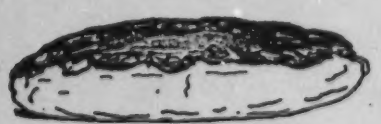
2. baked alaska



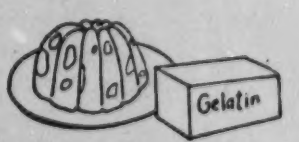
3. ambrosia



4. crepe



5. eclair



6. bavarian

3 Fruits like oranges covered with shredded coconut.

5 An egg pastry filled with custard and topped with icing.

2 Ice cream on cake covered with meringue and browned in an oven.

6 A molded dessert of gelatin and whipped cream that is folded together.

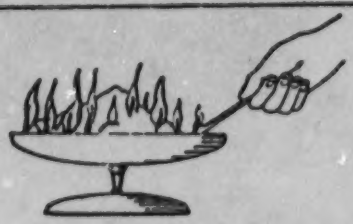
4 A french word for a very thin pancake.

1 A rum-flavored cake served with whipped cream.

Name _____ Date _____

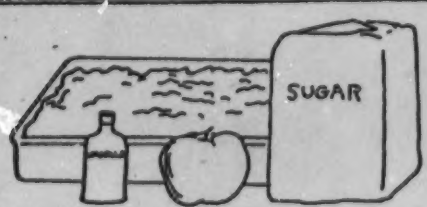
7. bombe

8. a la mode

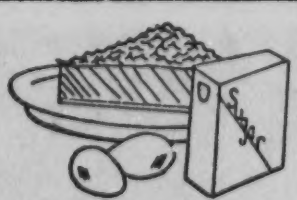


9. flambe

10. indian pudding



11. Brown Betty



12. meringue

9 Means food containing alcohol that when lit with a match makes a flame.

11 Pudding with apples, bread crumbs, spices and sugar served with a vanilla or lemon sauce.

8 Desserts served with ice cream.

12 A fluffy white mixture of egg whites and sugar used on top of a pie.

7 A molded dessert of two or more ice creams.

10 A pudding made from corn-meal, eggs, milk, raisins and brown sugar that is baked slowly in an oven.

ANSWER KEYS

TO

CHECKUP PAGES

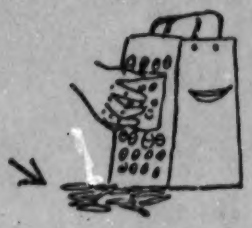
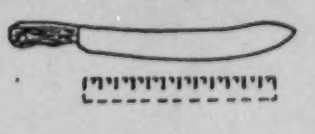
CULINARY ARTS I
Checkup 1
Lesson 1

Name _____ Date _____

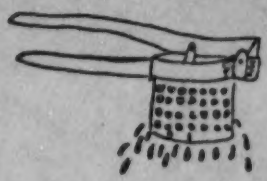
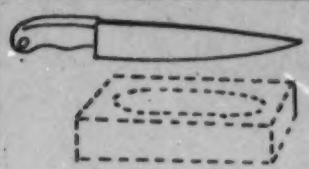
Put the number of the picture next to the word AND next to the meaning. The first one is done for you.

WORD	PICTURE	MEANING
3 boning knife	1	5 Cucumbers and bread are cut this way.
4 box grater	2	1 Do this to cut carrots or celery into strips that are all the same size.
1 julienne	3	2 This machine cuts and slices food.
5 slice	4	4 Use this to grate cheese.
2 slicing	5	3 Use this knife to cut meat from a bone.

Name _____ Date _____

WORD	PICTURE	MEANING
7 score	 6	8 Food cut like this looks like playing dice.
9 butcher's knife	7	10 You cut this way when you want pieces that are different sizes.
6 grate	8	1 Cut lines into meat so spices sink in.
10 chop		6 Do this to rub cheese into pieces.
10 dice	 9	9 Cut raw meat like steak with this knife.
	10	

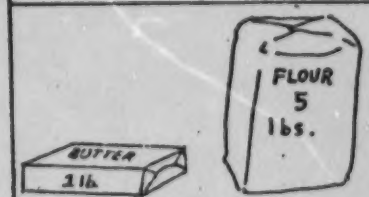
Name _____ Date _____

WORD	PICTURE	MEANING
13 shred	 11	11 Hard food is pressed into soft, thin strings.
14 paring knife	 12	13 You do this when you cut cabbage.
11 rice	13	14 You peel an apple with this knife.
15 mince	14	12 You can slice, chop, mince and dice with this knife.
12 french knife	15	15 You cut food this way when you want very tiny pieces.

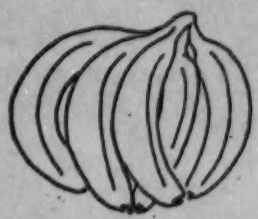
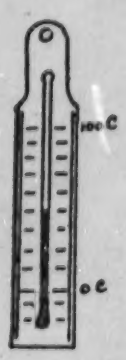
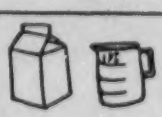
CULINARY ARTS I
Checkup 2
Lesson 2

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
2 A.P.	1	4 You buy sugar this way.
4 lb.	2	5 This measures heat or cold.
1 qt.	3	2 This means that the vegetables have not been trimmed.
3 baker's scale	 4	1 This is a medium size carton of milk.
5 F	5	3 Use this to weigh food.

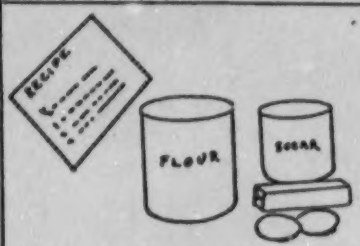
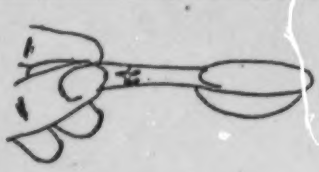
Name _____ Date _____

WORD	PICTURE	MEANING
9 pt.		8 This measures how hot or cold it is.
6 bch.	6	7 This means the biggest carton of milk you can buy at the store.
8 c	7	9 This is a small carton of milk.
7 gal.	 8	6 Carrots come this way, too.
	 9	

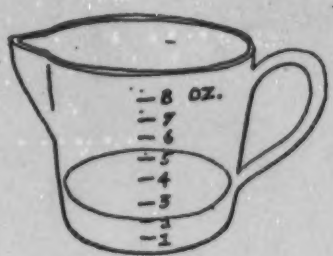
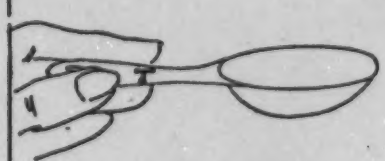
CULINARY ARTS I
Checkup 3
Lesson 3

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

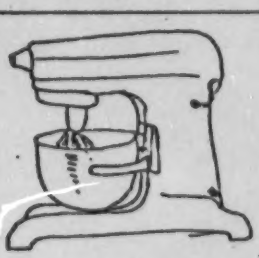
WORD	PICTURE	MEANING
2 ingredient	1	3 Do this to get an exact cup of sugar.
5 measuring cup set	 2	4 This is a small spoon.
1 pack	3	2 This is one part of a recipe.
3 level	 4	5 Use these to measure liquid.
4 teaspoon	5	1 Do this when you press sugar into a cup.

Name _____ Date _____

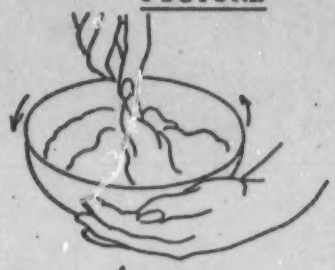
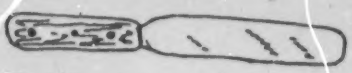
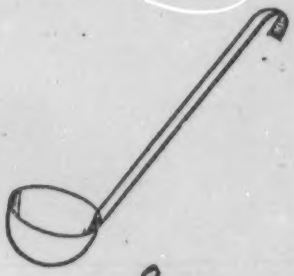
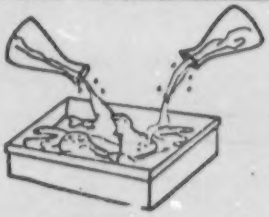
WORD	PICTURE	MEANING
7 oz.	6	9 This means tablespoon.
6 scoop		8 A large cup used to get large amounts of liquid.
9 T	 7	7 Eight of these make a cup.
8 measure	8	6 Use this to measure ice cream.
	 9	

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
3 mixing machine	1	2 Mix egg whites into a recipe this way. Do it very gently.
5 piano wire whip	2	3 This machine can mix, grind, shred and chop food.
4 solid spoon	 3	5 This has stiff loops in the shape of a round balloon.
2 fold	4	1 This has loops that bend easily. It is used to whip eggs and cream.
1 french wire whip	5	4 Use to fold, stir and serve.

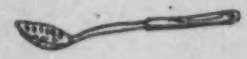
Name _____ Date _____

WORD	PICTURE	MEANING
8 flat spatula	 6	6 To mix two or more ingredients together.
10 emulsify	7	9 It is used to serve soup.
7 knead		8 The flat blade has a rounded end. It can be used to spread frosting.
	 8	
11 marinade	 9	10 You do this to oil and vinegar to make them mix.
6 blend	10	11 A mixture of vinegar, wine and spices used to flavor food.
9 solid ladle	 11	7 You do this to dough.

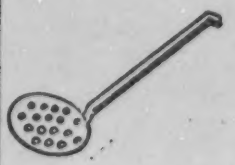
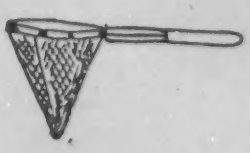
CULINARY ARTS I
Checkup 5
Lesson 5

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
2 strain	 1	2 Do this to remove pieces of food from liquid.
1 perforated spoon	2	5 It is used to strain spaghetti.
4 strainer	3	1 A long spoon with holes used to take food out of liquid.
5 colander	4	3 Shake flour through this.
3 flour sifter	5	4 Another name for sieve.

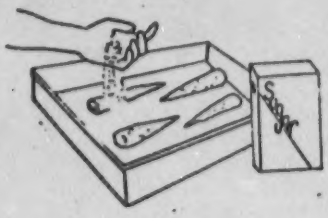
Name _____ Date _____

WORD	PICTURE	MEANING
7 perforated ladle	6	9 It is shaped like a cone and used to strain food.
10 sieve	7	6 You do this to flour.
6 sift	 8	8 A flat circle with holes used to remove grease from soup.
8 skimmer	 9	7 A small bowl with holes used to take food from liquid.
9 china cap	10	10 Another name for strainer.

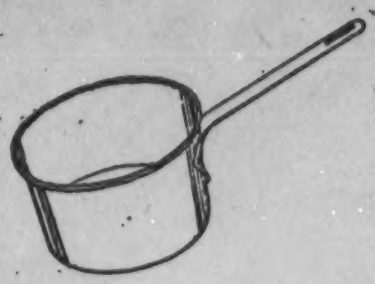
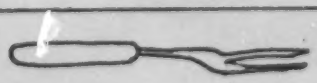
CULINARY ARTS II
Checkup 6
Lesson 6

Name _____ Date _____

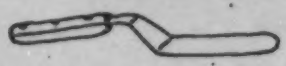
Put the number of the picture next to the word AND next to the meaning. The first one is done for you.

WORD	PICTURE	MEANING
3 hotcake turner	 1	2 Heat milk until a thin skin is on the surface.
4 stock pot	2	1 Cook fruits or vegetables in a sweet syrup.
5 coddle or poach	3	4 A large pot used to boil meat and vegetables.
1 candy	4	5 You do this to an egg by putting it into simmering water.
2 scald	5	3 Meat turner

Name _____ Date _____

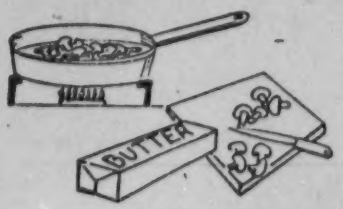
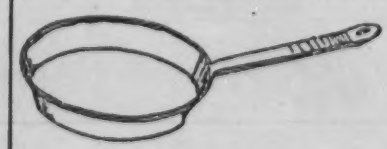
WORD	PICTURE	MEANING
9 kitchen fork	 6	8 You make butter clear this way.
8 clarify		6 Cook small amounts of sauce in this.
6 sauce pan	7	10 Pot with handles used to cook large amounts sauce.
10 sauce pot	8	7 Two pots used together to heat food.
	 9	
7 double boiler	10	9 A large fork with two prongs used to hold or turn meat.

Name _____ Date _____

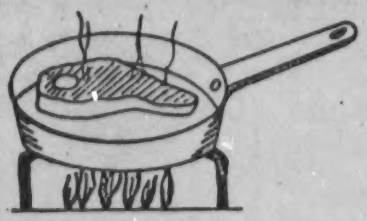
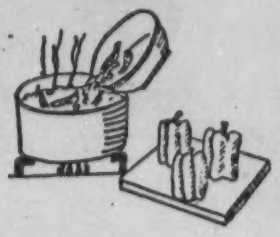
WORD	PICTURE	MEANING
14 deglaze		12 Used to cook on a grill.
11 food tongs	11	14 Scrape left-over juices from pot to make gravy.
12 offset spatula	 12	11 Used to pick up food.
15 simmer	13	15 Cook food gently without letting it boil.
13 steam	14	13 Cook food over a little water.
	15	

Name _____ Date _____

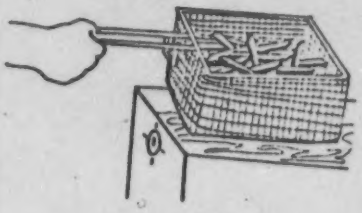
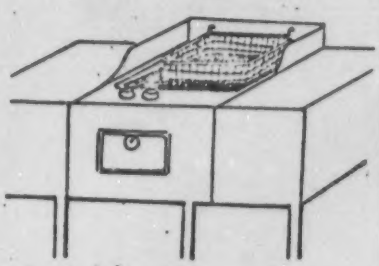
Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
2 saute	1	3 Chicken cooked in its own juices.
4 batter	 2	5 A round, almost flat pan used for frying.
5 saute pan	3	4 A mixture used to coat food.
1 braise	4	2 Fry food lightly in a small amount of hot fat.
3 fricassee	 5	1 Cook meat in a little liquid at a low heat.

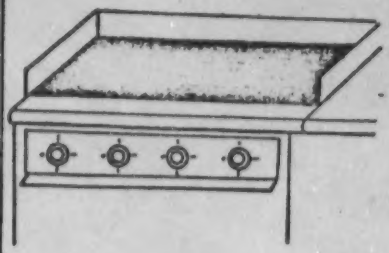
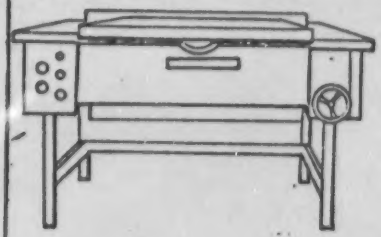
Name _____ Date _____

WORD	PICTURE	MEANING
8 coat	 6	9 A very heavy pan used for frying.
9 iron skillet		8 Cover food completely with flour or batter.
6 sear	 7	7 Partly cook food in hot fat.
7 blanch	8	6 Brown meat over a very high heat.
	9	

Name _____ Date _____

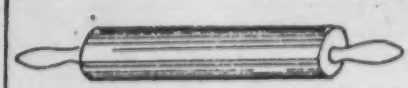
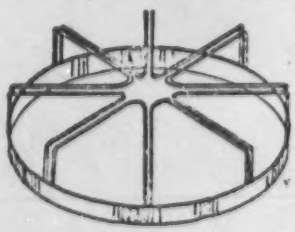
WORD	PICTURE	MEANING
4 deep fat fryer	1	5 Bread dipped in a batter and fried.
5 french toast	 2	1 A poached egg on a muffin with ham and sauce.
1 Eggs Benedict	3	4 Used to fry large amounts of foods at high heats.
2 deep fat frying	 4	3 Cooked in the oven in a dish with cream or butter.
3 shirred eggs	5	2 Cover food so that it is completely covered with hot fat.

Name _____ Date _____

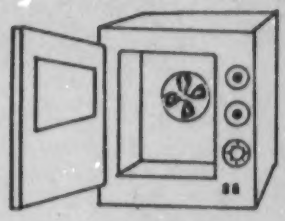
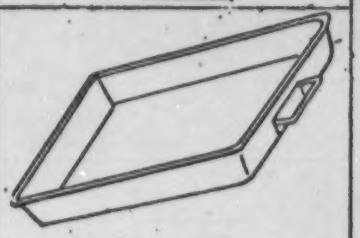
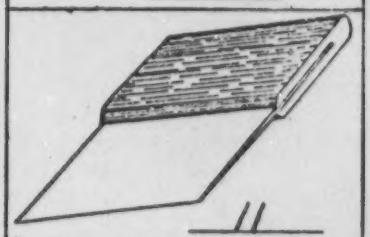
WORD	PICTURE	MEANING
2 grill		8 Pancakes
8 flapjacks	6	9 Used to fry very large amounts of food.
9 tilt fryer	 7	7 A large flat surface used to cook on.
6 fritters	8	6 Food coated with batter and fried.
	 9	

Name _____ Date _____

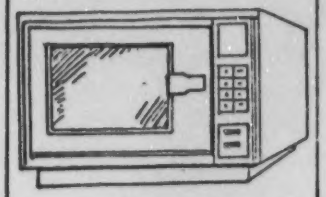
Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
2 pastry brush	1	1 Used to decorate cakes with icing.
5 fluff	2	4 A wooden roller with handles on each end used to flatten pie or cookie dough.
4 rolling pin	3	3 Used to remove leftover flour from a work surface.
6 pie and cake marker	 4	5 To beat food until it is light and airy.
3 bench brush	5	6 A metal circle used to mark a pie or cake into equal parts.
1 pastry bag	 6	2 This is used to put icing or egg wash on pastry and bread.

Name _____ Date _____

WORD	PICTURE	MEANING
11 dough cutter	7	10 A long, narrow pan used for baking.
9 egg wash		7 Metal tips put onto pastry bags and used to decorate foods.
7 pastry tubes	 8	11 A wide, flat blade with a wooden handle used for cutting dough.
8 convection oven	9	12 Sprinkle a piece of food with flour or sugar.
12 dust	 10	9 A beaten raw egg that is brushed on food.
10 bake pan	 11	8 A fast-cooking oven with a fan inside that moves the heat.
	12	

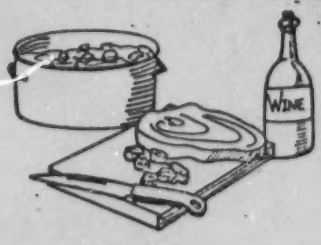
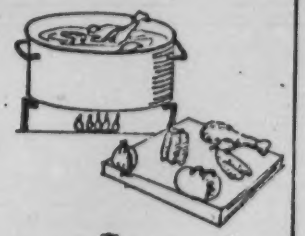
Name _____ Date _____ 64

WORD	PICTURE	MEANING
17 reach-in refrigerator		14 Also called a Bain Marie.
15 conventional oven	13	16 The fastest cooking oven there is.
14 steam table	14	17 Has two or four doors and is used to store food.
13 walk-in refrigerator		15 The oven that is most often used in homes.
16 microwave oven	15	13 Special room to keep food cold.
	 16	
	17	

CULINARY ARTS III
Checkup 10
Lesson 10

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning. The first one is done for you.

WORD	PICTURE	MEANING
3 broth	1	2 Stock made from cooking meat or fish in wine.
5 gumbo	 2	4 A thick cream soup with fish and seafcod.
2 fumet	 3	1 Clear soup. You can buy it in cubes at the store.
1 bouillon	4	3 Liquid made from cooked meat, fish or vegetables.
4 bisque	5	5 A thick soup made from vegetables and meat.

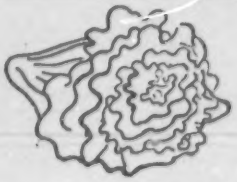
Checkup 10 (page 2)

Name _____ Date _____

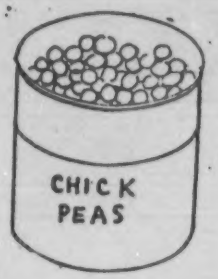
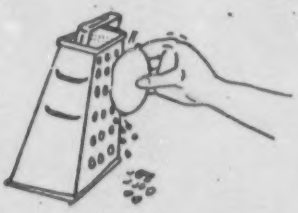
WORD	PICTURE	MEANING
9 consomme	6	8 A soup made with fish, clams in the shell and other seafood.
6 Irish stew	7	9 A clear soup made from meat stock.
8 bouillabaise	8	7 A mixture of diced carrots, onion and celery added to a liquid to make soup.
7 mirepoix	9	6 A thick stew made with lamb, potatoes, onions and turnips.

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

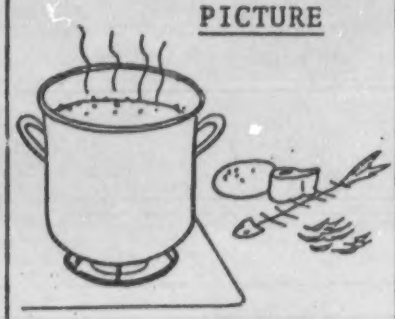
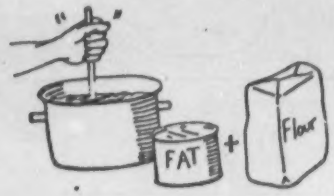
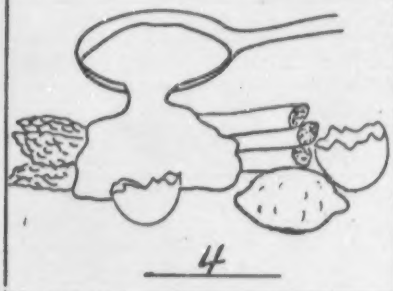
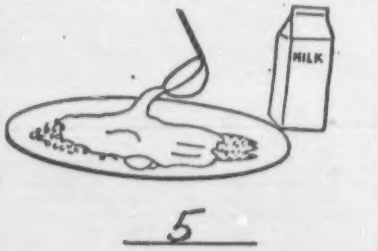
WORD	PICTURE	MEANING
4 duchess	1	5 A small onion-like vegetable.
3 escarole	2	1 This means that spinach has been added to the food.
5 shallot	 3	4 Boiled potatoes that have been whipped with egg yolks and then pressed through a pastry tube.
1 florentine	4	2 This means that small pieces of sauted onion have been added to the food.
2 lyonnaise	5	3 A green vegetable that is like lettuce and is used in salads.

Name _____ Date _____

WORD	PICTURE	MEANING
9 zest		7 This means that food has been spiced with pepper, mustard and tobasco.
8 hominy	 6	10 This means that small diced green peppers and pimento have been added to food.
10 O'Brien	7	9 The rind of a lemon or orange used in cooking.
6 chick peas	8	8 A cereal made from pieces of corn.
7 deviled	 9	6 A small round yellow bean used in salad or soup.
	10	

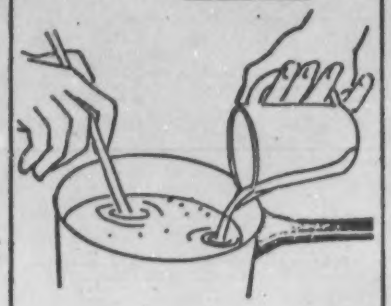
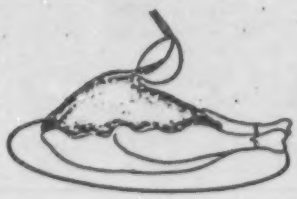
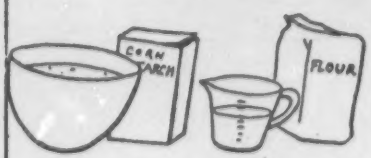
Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
4 hollandaise sauce	 1	3 A red sauce made from tomato juice that is put on macaroni, fish and chicken.
5 bechamel sauce	 2	4 A yellow egg sauce made egg yolks, lemon juice, and butter.
1 stock	3	2 A mixture of fat and flour added to a sauce to make it thicker.
2 roux	 4	5 A white cream sauce made from milk that is put on vegetables, fish and chicken.
3 tomate sauce	 5	1 Liquid from unusable meat, vegetables or fish.

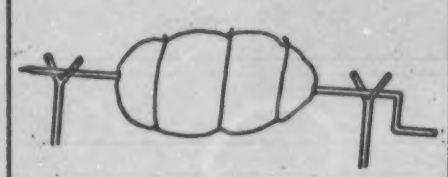
Checkup 12 (page 2)

Name _____ Date _____

WORD	PICTURE	MEANING
8 veloute sauce	 6	7 A thick brown sauce made from stock that is put on meat or chicken.
9 white wash	 7	6 A powder made from plants used to make soup thicker.
7 espagnole	8	9 A mixture of flour, cornstarch and water added to a suace to make it thicker.
6 arrowroot	 9	8 A white sauce made from stock that is put on meat or fish.

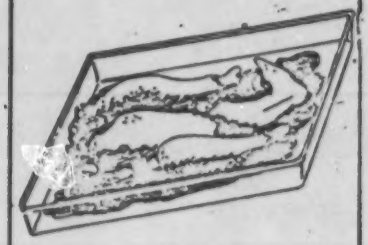
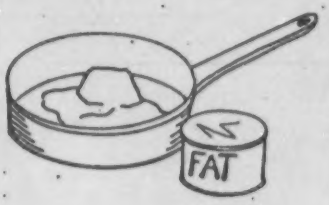
Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
5 skewer	 1	4 Meat that is broiled on a skewer.
3 giblet	2	5 A long metal pin used to hold pieces of food.
4 en brochette	3	1 A pointed spike used to roast or barbeque. meat and chicken.
2 filet	4	3 The cooked heart and liver of a chicken.
1 spit	5	2 A piece of meat or fish with no bones.

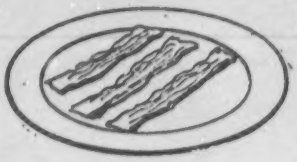
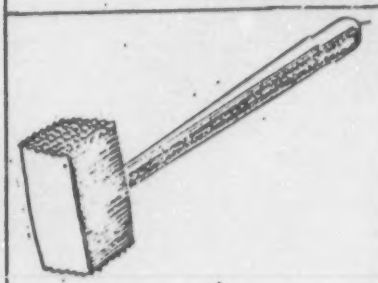
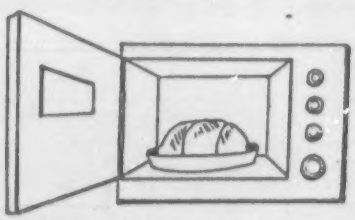
Checkup 13 (page 2)

Name _____ Date _____

WORD	PICTURE	MEANING
9 broche	6	7 Chicken that has been sauted and then baked in tomato sauce.
8 suet		6 A very good piece of steak.
6 filet mignon	 7	9 To put food on a skewer.
7 cacciatore	 8	8 A hard animal fat used in cooking.
	9	

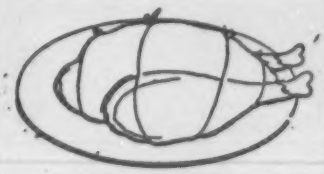
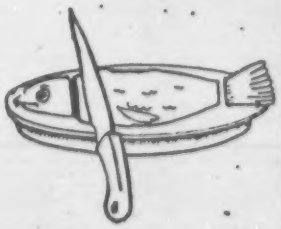
Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
2 rasher	1	5 Food that has been browned in an oven.
3 baste	 2	4 A solid block with a handle used to pound meat.
5 rissoled	3	1 To coat an item with a mixture of sugar and water or syrup.
1 glaze	 4	2 A thin slice of bacon or ham.
4 hand meat tenderizer	 5	3 To put meat drippings over a piece of meat to give it flavor and stop it from getting dry.

Checkup 14 (page 2)

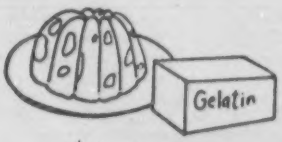
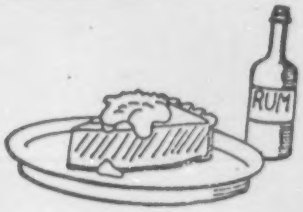
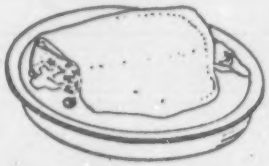
Name _____ Date _____

WORD	PICTURE	MEANING
_____ drippings	6	_____ To prepare meat or chicken for roasting by binding it with string and skewers.
_____ caper		_____ To clean and trim food like fish or meat.
_____ truss	 7	_____ A spiced flower bud used to flavor or decorate food.
_____ dress	 8	_____ Juices that drip from roasting meat.
	9	

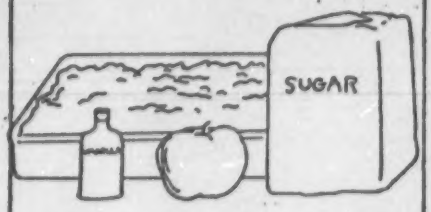
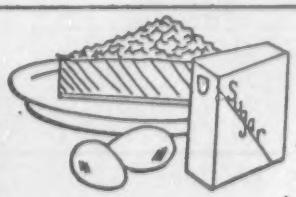
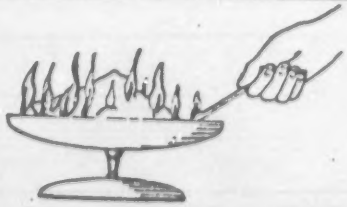
CULINARY ARTS III
Checkup 15
Lesson 15

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
4 baba au rhum	1	3 Fruits (mostly oranges) covered with shredded coconut.
1 baked alaska	 2	5 An egg pastry filled with custard and topped with icing.
3 ambrosia	3	1 Ice cream on cake covered with meringue and browned in an oven.
6 crepe		4 A rum-flavored cake served with whipped cream.
5 eclair	 4	2 A molded dessert of gelatin and whipped cream that is folded together.
2 bavarian	5	6 A french word for a very thin pancake.
	 6	

Name _____ Date _____

WORD	PICTURE	MEANING
8 bombe	7	12 Food that has alcohol in it. The alcohol is lit with a match and makes a flame.
10 a la mode	8	9 Pudding with apples, bread crumbs, spices and sugar served with a vanilla or lemon sauce.
12 flambe		10 Desserts served with ice cream.
7 indian pudding	 9	11 A fluffy white mixture of egg whites and sugar used on top of pie.
9 Brown Betty		8 A molded dessert of two or more ice creams.
11 meringue	10	7 A pudding made from cornmeal, eggs, milk, raisins and brown sugar that is baked slowly in an oven.
	 11	
	 12	

APPENDIX A

PROJECT DESCRIPTION AND PERSONNEL

Project HIRE

PROJECT NUMBER: 498AH70309

PROJECT TITLE: A Curriculum Management System for Instructing the Handicapped (Project HIRE)

GRANT PERIOD: August 15, 1977 to June 30, 1979

PROJECT PERSONNEL:

Dr. David C. Gardner, Director
Chairman, Department of Business and Career Education
Boston University

Dr. Grace Joely Cowan, Associate Director
Senior Research Associate, Department of Business and Career Education
Boston University

Dr. Sue Allen Warren, Project Psychologist
Chairman, Department of Special Education
Boston University

UNIVERSITY STAFF:

Robert Cunningham, Research Assistant
Sheila A. Glynn, Administrative Assistant
Kim R. Gordon, Senior Research Assistant
Jeanne M. Griffith, Secretary
Mary L. Higgins, Senior Research Assistant
David M. Smith, Research Assistant

CURRICULUM TEAMS:

Blue Hills Regional Vocational Technical High School
Sidney Barnsley
William J. Coughlan
Ronald F. Linari

Joseph P. Keefe Technical School
Robert Leonard
James Lynch
Stephen J. McIntosh
William A. Walden, Sr.

Minuteman Regional Vocational Technical School
Janis Broskie
Helen T. Gillam
Richard H. Lee
Gerald H. Less
Pamela A. McInness
James Amara
Nancy McGrath

Whittier Regional Vocational Technical High School
Margaret DeRoche
Nellie Fichera
Kim R. Gordon
Mary L. Higgins
George A. Korn
Patricia Lavin
C. William Leuders

PROJECT OBJECTIVES

The purpose of the project was to develop a curriculum management system for instructing handicapped students enrolled in vocational high schools. A team from each of four vocational technical high schools, consisting of two special needs or resource-room teachers, two vocational teachers, and the director of special needs, worked with university personnel to develop materials in specific vocational areas. Project objectives were to:

1. Develop and test new strategies and standards for utilizing teams of vocational education and special education personnel, supported and directed by university specialists, in the planning, development, and testing of curriculum materials for use in resource rooms as back-up instructional materials for the regular vocational program.

2. Design, develop, field test, and refine these curriculum materials.

3. Disseminate both nationally and locally the findings of the project, including the materials and a description of the management process.

PROJECT PRODUCTS

1. Final Report
2. Curriculum Management Handbook
3. Curriculum Materials

1) Module Areas:

Allied Health
- Teacher's Manual
- Student Dictionaries #1, #2, #3

Arc Welding
- Teacher's Manual
- Student Dictionaries #1, #2, #3

Culinary Arts
- Teacher's Manual
- Student Dictionaries #1, #2, #3

Graphic Arts
- Teacher's Manual
- Student Dictionaries #1, #2, #3

Upholstery
- Teacher's Manual
- Student Dictionaries #1, #2, #3

2) Cassette Tapes for Each Lesson

3) Flash Cards

APPENDIX B

SUMMARY OF FIELD TESTING

SUMMARY OF FIELD TESTING

Five regional vocational technical high schools in Massachusetts participated in the preparation and field testing of the Project HIRE materials in the following trade areas: (1) Allied Health, (2) Arc Welding, (3) Culinary Arts, (4) Graphic Arts, and (5) Upholstery.

A total of 87 students were involved in the field testing of the materials; 52 learning handicapped students, who received instruction with the Project HIRE materials, and 35 regular students enrolled in the same vocational programs who were used as a comparison group. The regular students did not use the HIRE materials but received the same instruction in the vocational shop.

Both the learning handicapped students and the regular students took the same vocabulary tests at the beginning of the field testing period. The learning handicapped students then used the HIRE materials in addition to receiving the in-shop and related instruction with the regular students. Both groups were tested again on the same vocabulary terms at the end of the field testing period. The learning handcicapped students made statistically significant progress on the vocabulary words while the regular students did not. There were significant differences between the two groups, with 65% of the learning handicapped students achieving 100% mastery of the terms while none of the regular students achieved 100% mastery.

Of the learning handicapped students, both learning disabled students and educable mentally retarded students made significant gains on the number of words mastered although more learning disabled students reached 100%

mastery. Most of the learning handicapped students were able to get 100% on a lesson with less than 2 trials; however, the educable mentally retarded students sometimes needed more trials.

A complete and detailed analysis of the field testing procedures and findings is contained in Volume I of the Final Report of Project HIRE, entitled Vocational Curriculum Modification: Teaching Technical Language to Learning Handicapped Students. In addition, a complete description of the curriculum management system used to develop the materials is contained in Volume 2 of the Final Report of Project HIRE, entitled Practical Approaches to Curriculum Development: A Management Handbook. Both volumes are available through the ERIC system and are listed in Resources in Education

APPENDIX C

OCCUPATIONAL INFORMATION AND ENTRY-LEVEL JOBS

APPENDIX C

OCCUPATIONAL INFORMATION IN CULINARY ARTS[1]

Occupational Outlook

The employment outlook for dishwashers and dining room attendants into the next decade is encouraging. The employment for dining room attendants is expected to increase at a faster rate than the growth for all occupations. For dishwashers, growth is expected to be about average through the mid-1980's.

The employment for food counter workers is predicted to be plentiful in the coming decade. Because of high turnover, jobs in this field are relatively easy to find. The growth in employment for food counter workers is expected to be higher than the average for all occupations.

The job market for waiters and waitresses is expected to grow at an average rate through the mid-1980's. Beginners will have their best opportunity for job procurement in the thousands of small restaurants. In the more expensive and exclusive restaurants, the competition for jobs will be greater.

For the more advanced student who has the opportunity to seek advanced training and/or apprenticeships, the occupational outlook for cooks and chefs is excellent. The number of job openings is expected to increase at a rate faster than the average for all occupations during the next five years.

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[1] U.S. Department of Labor, Bureau of Labor Statistics. Occupational Outlook Handbook, 1978-79 Edition. Bulletin No. 1955.

APPENDIX C Continued

Entry-Level Positions

This section contains an alphabetical list of entry-level positions with short job descriptions and D.O.T. codes.[1]

JOB TITLE	D.O.T. CODE	DUTIES
Counter Attendant	311.477-014	1. Serves food at counter. 2. Calls order to kitchen. 3. Picks up order and serves. 4. Makes out check. 5. Accepts payment. 6. May prepare food (e.g. short order). 7. May perform other duties (see D.O.T.).
Waiter/Waitress Informal	311.477-030	1. Serves food at counters, tables in coffeeshops, lunchrooms, etc., where service is "informal." 2. Presents menu, answers questions, makes suggestions. 3. Writes order on check (may memorize order). 4. Relays order to kitchen. 5. Serves courses from kitchen and/or service bars. 6. Observes customer to fulfill additional requests; to note when finished meal. 7. Totals bill; may accept payment or refer to cashier. 8. May ladle soup, brew coffee, toss salads, etc. 9. May clear counter/tables and reset.
Cook Apprentice	313.361-018	See APPRENTICE (any ind) generic job description on following pages. Also refer to job descriptions such as Cook and Cook Helper in D.O.T.

[1] U.S. Department of Labor, Employment and Training Administration, Dictionary of Occupational Titles, Fourth Edition, 1977.

APPENDIX C Continued

JOB TITLE	D.O.T. CODE	DUTIES
Cook Apprentice, Pastry	313.381-018	See APPRENTICE (any ind) generic job description on following pages. Also refer to job descriptions such as Cook, Cook Helper in D.O.T.
Cook Helper, Pastry	313.637-010	1. Assists pastry shop workers. 2. Carries and distributes supplies and equipment. 3. Mixes, kneads, shapes dough or batter. 4. Washes and cuts fruits. 5. Greases pans; may line with wax paper. 6. Inserts products in oven and removes after baked. 7. Portions pastries, desserts and ice cream. 8. Washes and scours pots, pans, other equipment. 9. May perform other duties (see D.O.T. and HELPER generic job description on following pages).
Baker Helper	313.684-010	1. Assist baker. 2. Carries and distributes supplies (e.g. flour). 3. Mixes, kneads or shapes dough. 4. Cuts dough into uniform pieces. 5. Greases pans; may line pans with wax paper. 6. Puts pans of dough in oven to bake. 7. Removes pans from oven. 8. Cleans utensils, equipment, work area. 9. May perform other duties (see D.O.T. and HELPER generic job description on following pages).

GENERIC JOB DESCRIPTIONS

APPRENTICE (any ind.)

A worker who learns, according to written or oral contractual agreement, a recognized skilled craft or trade requiring one or more years of on-the-job training through job experience supplemented by related instruction, prior to being considered a qualified skilled worker. High school or vocational school education is often a prerequisite for entry into an apprenticeship program. Provisions of apprenticeship agreement regularly include length of apprenticeship; a progressive scale of wages; work processes to be taught; and amount of instruction in subjects related to the craft or trade, such as characteristics of materials used, physics, mathematics, estimating, and blueprint reading. Apprenticeability of a particular craft or trade is best evidenced by its acceptabiltiy for registration as a trade by a State apprenticeship agency or the Federal Bureau of Apprenticeship and Training. Generally, where employees are represented by a union, apprenticeship programs come under the guidance of joint apprenticeship committees composed of representatives of the employers or the employer association and representatives of the employees. These committees may determine need for apprentices in a locality and establish minimum apprenticeship standards of education, experience, and training. In instances where committees do not exist, apprenticeship agreement is made between apprentice and employer, or an employer group. The title, APPRENTICE, is often loosely used as a synonym for beginner, HELPER (any ind.), or TRAINEE (any ind.). This practice is technically incorrect and leads to confusion in determining what is meant. Typical classifications for apprentices are BLACKSMITH APPRENTICE (forging); MACHINIST APPRENTICE (mach. shop); and PLUMBER APPRENTICE (const.).

HELPER (any ind.)

A worker who assists another worker, usually of a higher level of competence or expertness, by performing a variety of duties, such as furnishing another worker with materials, tools, and supplies; cleaning work area, machines, and equipment; feeding or offbearing machines, holding materials or tools; and performing other routine duties. A HELPER (any ind.) may learn a trade but does so without an agreement with employer that such is the purpose of their relationship. Consequently, the title HELPER (any ind.) is sometimes used as synonym for APPRENTICE (any ind.), a practice that is incorrect technically. A worker whose duties are limited or restricted to one type of activity, such as moving materials from one department to another, feeding machines, removing products from conveyors or machines, or cleaning machines or work areas is not technically a HELPER (any ind.) and is classified according to duties performed as MATERIAL HANDLER (any ind.); MACHINE CLEANER (any ind.); CLEANER, INDUSTRIAL (any ind.). A worker who performs a variety of duties to assist another worker is a HELPER (any ind.) technically and is classified according to worker assisted as BRICKLAYER HELPER (const.); DRY-CLEANER HELPER (clean., dye., & press.).

APPENDIX D

ANNOTATED BIBLIOGRAPHY

ANNOTATED BIBLIOGRAPHY

This is an annotated bibliography of selected materials that can be used by a special education teacher to supplement general vocabulary and technical vocabulary instruction.

Vocabulary Materials in Culinary Arts

1. Food Services Glossary of Key Words Vocational Reading Power ESEA, Title III, Division of Vocational Education, Right to Read Program, Vocational Technical Curriculum Laboratory/Rutgers--The State University Bldg. 4103, Kilmer Campus, New Brunswick, NJ 08902

The Glossary is developed to help build the student's vocabulary comprehension within the technical program. The workbook provides vocabulary, syllabication, definitions at two different levels, as well as illustrative sentences. While there is a noticeable difference between the two definitions, both contain vocabulary above a fourth-grade reading level. Some teacher supervision would be required to make certain that the student understood the vocabulary used in the definitions.

2. Food Services Reading and Language Activities. William A. Kessman, Vocational Technical Curriculum Laboratory/Rutgers--The State University Bldg. 4103, Kilmer Campus, New Brunswick, NJ 08902

This workbook provides information at the exploratory level of a vocational program for Special Needs Students in food services utilizing language arts skills. The material addresses reading comprehension, vocabulary building, spelling, word recognition, and word usage. Areas of concern: What to wear, washing hands, setting a table, what is kitchen work, kitchen equipment. This material would be most helpful for lower level EMR students working in very basic jobs within food services.

3. Food Services Vocational Skills Record. Oregon Department of Education, Career and Vocational Education, Home Economics Specialist.

Student record cards for checking degree of competency attained in the major key occupations in the food service training program.

4. I Know - A Vocabulary Game for Culinary Arts. Vocational Technical Curriculum Laboratory/Rutgers--The State University Bldg. 4103, Kilmer Campus, New Brunswick, NJ 08902.

The game is played like the well-known BINGO game. It should be used after vocational instruction has been started and terminology is being introduced. Complete familiarity with the technical vocabulary is not necessary. The game provides a motivation for learning the terms as well as a repetitive reinforcing technique. However, many of the terms are beyond entry-level and the reading/listening comprehension level of the definitions is high.

General Vocabulary Materials

1. Across and Down. Scope/Word Skills 1. Readability 4.0 - 6.0. Scholastic Book Service, 904 Sylvan Avenue, Englewood Cliffs, NJ 07632.

Thirty-seven crossword puzzles that teach basic phonics and build vocabulary. Dictionary and table of contents included as well as abbreviations, spelling and punctuation rules.

2. Basic Reading Vocabulary Levels A and B. Filmstrips, workbooks, teacher's edition. Psychotechnics Inc., 1900 Pickwick Avenue, Glenview, IL 60025.

Level A presents 119 words necessary for reading skill achievement of 1.9. Level B presents 149 words necessary for reading skill achievement of 2.9. Exercise I contains the word list and introduces each word for primary recognition and discussion. Words are presented in sentences structured to develop word meaning. Exercise II reintroduces each word and provides for strong sight-meaning associations and overlearning. Exercise III contains a visual tracking exercise. Exercise IV contains the answers to the visual tracking test and provides a basis for sentence writing.

3. Building Basic English Programs. Language Master - 200 prerecorded cards, Bell & Howell, Audio Visual Products Division, 7100 McCormick Road, Chicago, IL 60645.

These materials can be used with almost any grade level in a variety of subject areas. Set A provides a 200 card "Noun and Everyday Thing" set from the Word-Picture Program and a Usage Manual and blank cards. Set B contains a complete 600 card phonic series with word building and word anslysis techniques. The set also includes 90 blank cards, a usage manual, and a program organizer file.

4. English Development Program Set III - Industrial Supplement. 200 prerecorded cards; readability 4.0 - 6.0. Bell & Howell, Audio Visual Products Division, 7100 McCormick Road, Chicago, IL 60645.

A set of 200 cards for use at Junior and Senior High School levels; also for adults in literacy programs and for those learning English as a second language.

5. The Kaleidoscope Readers. Field Educational Publications. Eight different books with five copies of each and a teaching guide for each.

The series range from second grade reading level to ninth grade. Materiasl present high interest level material. Development of skills include: word attack, vocabulary skills, comprehension skills, study skills, and others.

6. Mast Materials. Mast Development Company, Educational Systems Division, 2212 East 12th Street, Davenport, IA 52803, Individual cassettes for Mast Programmed Reader.

Programmed materials to be used with Mast Programmed Instructor. Subject matter includes dictionary skills, vocabulary building, reading skills, 300 commas, spelling, punctuation, and English for the Spanish speaking.

7. Motorcycle Motorcross, Horses Trail Ride, Dune Buggy Rally. Bowmar, 622 Rodier Drive, Glendale, CA 91201. Two games in each area.

Games to use with the Reading Incentive Program (#10 on this list) to reinforce vocabulary. Two to six players.

8. The New Diagnostic Reading Workbooks - Looking Ahead - Grade 6B. Merill Publishing Company, 1300 Alum Creek Drive, Columbus, OH 43216. Workbooks, 6 copies.

Checking and reinforcement of the reading skills emphasized by basal reading programs. Materials provide a progressive learning pattern as well as graduation of lessons according to difficulty. The exercises center around the following skills: fact comprehension, vocabulary development and word mastery, ability to follow directions, extracting main ideas, and independent thinking and evaluation. Materials range from first to sixth grade levels.

9. Reader's Digest New Reading Skill Builder. Reader's Digest Services, Educational Division, Pleasantville, NY 10578. Books and cassettes. Primary, Intermediate (2-6), Advanced (4-10).

Each skill builder contains controlled readability selections, that are illustrated with full color drawings and photographs as well as exercises and questions. The exercises measure comprehension and interpretation, critical and creative reading, word study, vocabulary and other skills appropriate to grade level.

10. Reading Incentive Language Program. Bowmar, 622 Rodier Drive, Glendale CA 91201. 16 kits, 10 books, 1 filmstrip, 1 cassette, and 1 teacher's guide in each kit.

A low-level vocabulary reading program based on high interest themes to involve the "turned off" student and to provide sequential skill development. Interest levels 3-12th grade. Readability 3.0-5.0.

11. Vocabulary Builder Program - Sets I, II, and III. Bell and Howell Audio Visual Products Division, 7100 McCormick Road, Chicago, IL 60645. 200 prerecorded cards in each set.

Basic, intermediate, and advanced sets may be used from the fourth grade through college level. Each set contains the words to be learned, definitions, and correct pronunciation. Alternate dictionary pronunciations are printed on the front of the card.

12. Word Puzzles and Mysteries. Scope Word Skills 2/Scholastic Book Service, 904 Sylvan Avenue, Englewood Cliffs, NJ 07632. Readability 4.0 - 6.0.

A paperbound exercise book with 20 crossword puzzles and 15 word games to develop vocabulary and reinforce spelling. Sixteen mystery stories use the close method of filling blanks to develop stronger identification of the parts of speech.

Prepared by:
Kim Gordon
Research Assistant, Project HIRE

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CULINARY ARTS I
Checkup 1
Lesson 1

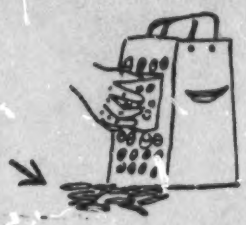
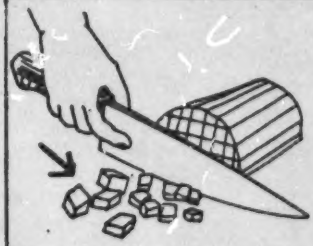
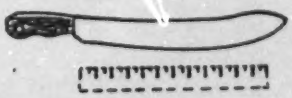
Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning. The first one is done for you.

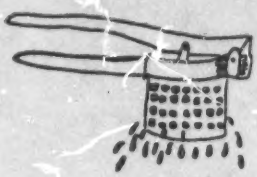
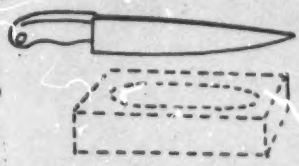
WORD	PICTURE	MEANING
____ boning knife	1	____ Cucumbers and bread are cut this way.
____ box grater	2	1 Do this to cut carrots or celery into strips that are all the same size.
1 julienne	3	____ This machine cuts and slices food.
____ slice	4	____ Use this to grate cheese.
____ slicing machine	5	____ Use this knife to cut meat from a bone.

Checkup 1 (page 2)

Name _____ Date _____

WORD	PICTURE	MEANING
____ score	 6	____ Food cut like this looks like playing dice.
____ butcher's knife	7	____ You cut this way when you want pieces that are different sizes.
____ grate	 8	____ Cut lines into meat so spices sink in.
____ chop		____ Do this to rub cheese into pieces.
	 9	
____ dice	10	____ Cut raw meat like steak with this knife.

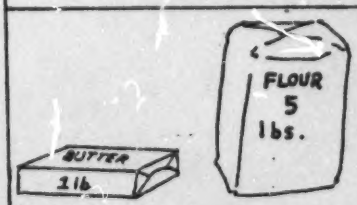
Name _____ Date _____

WORD	PICTURE	MEANING
____ shred	 11	____ Hard food is pressed into soft, thin strings.
____ paring knife	 12	____ You do this when you cut cabbage.
____ rice	13	____ You peel an apple with this knife.
____ mince	14	____ You can slice, chop, mince and dice with this knife.
____ french knife	15	____ You cut food this way when you want very tiny pieces.

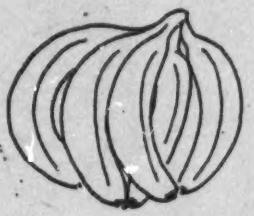
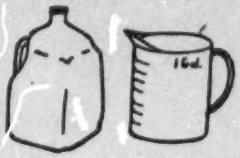
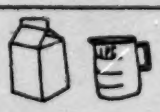
CULINARY ARTS I
Checkup 2
Lesson 2

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
____ A.P.	1	____ You buy sugar this way.
____ lb.	2	____ This measures heat or cold.
____ qt.	3	____ This means that the vegetables have not been trimmed.
____ baker's scale	 4	____ This is a medium size carton of milk.
____ F	5	____ Use this to weigh food.

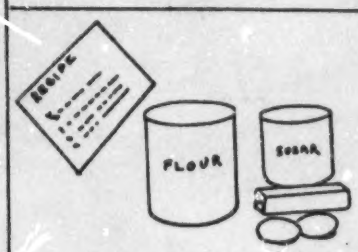
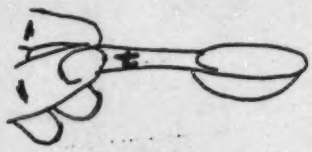
Name _____ Date _____

WORD	PICTURE	MEANING
_____ pt.	 6	____ This measures how hot or cold it is.
_____ bch.	 7	____ This means the biggest carton of milk you can buy at the store.
_____ C	8	____ This is a small carton of milk.
_____ gal.	 9	____ Carrots come this way, too.

CULINARY ARTS I
Checkup 3
Lesson 3

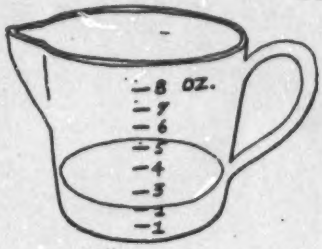
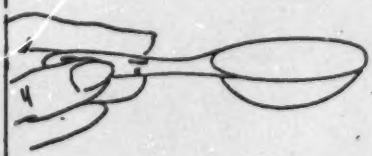
Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
_____ ingredient	1	_____ Do this to get an exact cup of sugar.
_____ measuring cup set	 2	_____ This is a small spoon.
_____ pack	3	_____ This is one part of a recipe.
_____ level	 4	_____ Use these to measure liquid.
_____ teaspoon	5	_____ Do this when you press sugar into a cup.

Checkup 3 (page 2)

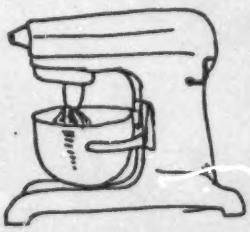
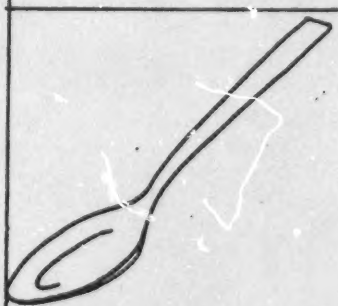
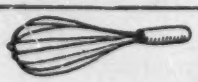
Name _____ Date _____

WORD	PICTURE	MEANING
_____ oz.		_____ This means tablespoon.
_____ scoop	6	_____ A large cup used to get large amounts of liquid.
_____ T	 7	_____ Eight of these make a cup.
_____ measure	8	_____ Use this to measure ice cream.
	 9	

CULINARY ARTS I
Checkup 4
Lesson 4

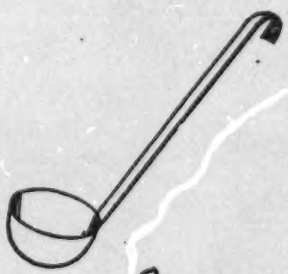
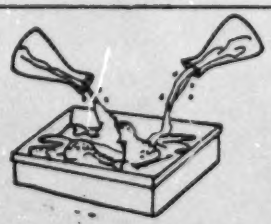
Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
___ mixing machine	1	___ Mix egg whites into a recipe this way. Do it very gently.
___ piano wire whip	2	___ This machine can mix, grind, shred and chop food.
___ solid spoon	 3	___ This has stiff loops in the shape of a round balloon.
___ fold	 4	___ This has loops that bend easily. It is used to whip eggs and cream.
___ french wire whip	 5	___ Use to fold, stir and serve.

Checkup 4 (page 2)

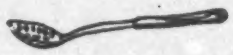
Name _____ Date _____

WORD	PICTURE	MEANING
_____ flat spatula	6	_____ To mix two or more ingredients together.
_____ emulsify	7	_____ It is used to serve soup.
_____ knead	8	_____ The flat blade has a rounded end. It can be used to spread frosting.
_____ marinade	 9	_____ You do this to oil and vinegar to make them mix.
_____ blend	10	_____ A mixture of vinegar, wine and spices used to flavor food.
_____ solid ladle	 11	_____ You do this to dough.

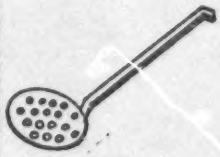
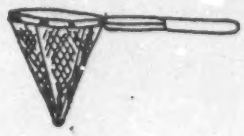
CULINARY ARTS I
Checkup 5
Lesson 5

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
_____ strain	 1	_____ Do this to remove pieces of food from liquid.
_____ perforated spoon	2	_____ It is used to strain spaghetti.
_____ strainer	3	_____ A long spoon with holes used to take food out of liquid.
_____ colander	4	_____ Shake flour through this.
_____ flour sifter	5	_____ Another name for sieve.

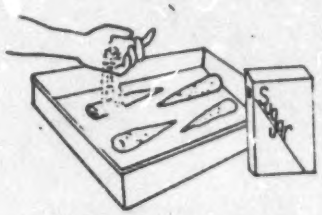
Name _____ Date _____

WORD	PICTURE	MEANING
_____ perforated ladle	6	_____ It is shaped like a cone and used to strain food.
_____ sieve	7	_____ You do this to flour.
_____ sift	 8	_____ A flat circle with holes used to remove grease from soup.
_____ skimmer	 9	_____ A small bowl with holes used to take food from liquid.
_____ china cap	10	_____ Another name for strainer.

CULINARY ARTS II
Checkup 6
Lesson 6

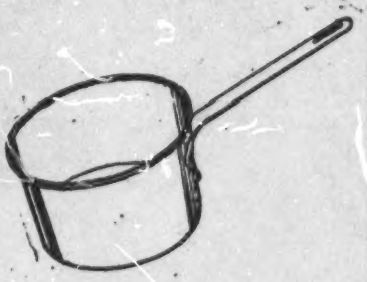
Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning. The first one is done for you.

WORD	PICTURE	MEANING
_____ hotcake turner	 1	_____ Heat milk until a thin skin is on the surface.
_____ stock pot	2	_1_ Cook fruits or vegetables in a sweet syrup.
_____ coddle or poach	3	_____ A large pot used to boil meat and vegetables.
_1_ candy	4	_____ You do this to an egg by putting it into simmering water.
_____ scald	5	_____ Meat turner

Checkup 6 (page 2)

Name _____ Date _____

WORD	PICTURE	MEANING
_____ kitchen fork	 6	____ You make butter clear this way.
_____ clarify		____ Cook small amounts of sauce in this.
_____ sauce pan	7	____ Pot with handles used to cook large amounts sauce.
_____ sauce pot	8	____ Two pots used together to heat food.
	9	
_____ double boiler	10	____ A large fork with two prongs used to hold or turn meat.

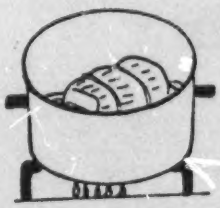
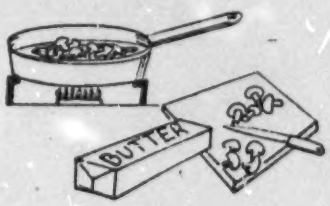
Name _____ Date _____

WORD	PICTURE	MEANING
_____ deglaze		_____ Used to cook on a grill.
_____ food tongs	11	_____ Scrape left-over juices from pot to make gravy.
_____ offset spatula	12	_____ Used to pick up food.
_____ simmer	13	_____ Cook food gently without letting it boil.
_____ steam	14	_____ Cook food over a little water.
	15	

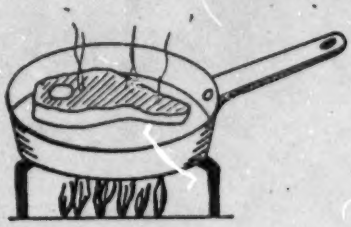
CULINARY ARTS II
Checkup 7
Lesson 7

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

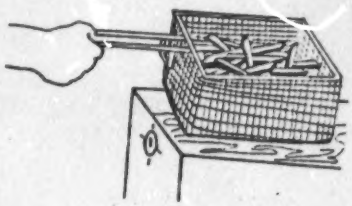
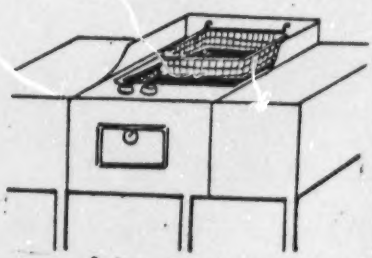
WORD	PICTURE	MEANING
_____ saute	 1	_____ Chicken cooked in its own juices.
_____ batter	 2	_____ A round, almost flat pan used for frying.
_____ saute pan	3	_____ A mixture used to coat food.
_____ braise	4	_____ Fry food lightly in a small amount of hot fat.
_____ fricassee	5	_____ Cook meat in a little liquid at a low heat.

Name _____ Date _____

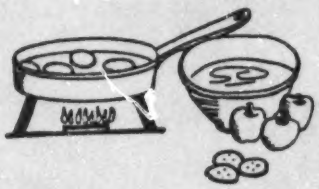
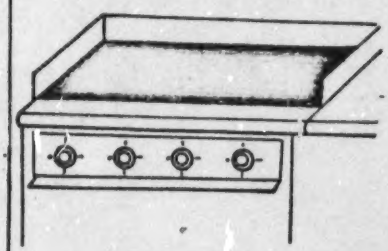
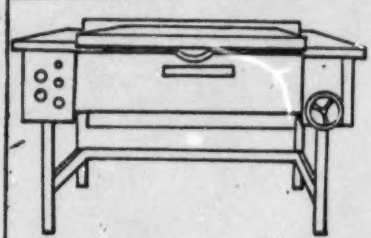
WORD	PICTURE	MEANING
_____ coat		_____ A very heavy pan used for frying.
_____ iron skillet	 6	_____ Cover food completely with flour or batter.
_____ sear	7	_____ Partly cook food in hot fat.
_____ blanch	8	_____ Brown meat over a very high heat.
	9	

CULINARY ARTS II
Checkup 8
Lesson 8

Name _____ Date _____

WORD	PICTURE	MEANING
_____ deep fat fryer	1	_____ Bread dipped in a batter and fried.
_____ french toast	 2	_____ A poached egg on a muffin with ham and sauce.
_____ Eggs Benedict	3	_____ Used to fry large amounts of foods at high heats.
_____ deep fat frying	 4	_____ Cooked in the oven in a dish with cream or butter.
_____ shirred eggs	5	_____ Cover food so that it is completely covered with hot fat.

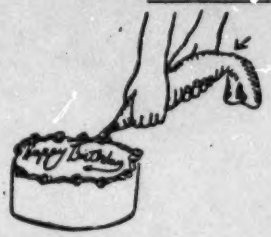
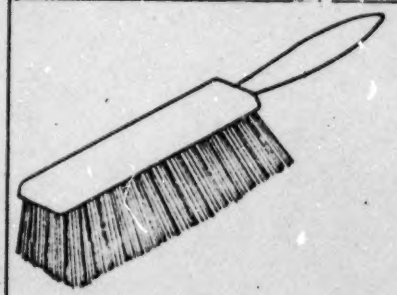
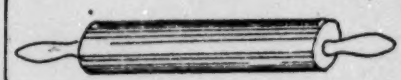
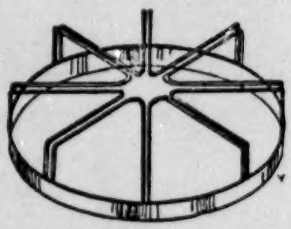
Name _____ Date _____

WORD	PICTURE	MEANING
____ grill		____ Pancakes
____ flapjacks	 6	____ Used to fry very large amounts of food.
____ tilt fryer	 7	____ A large flat surface used to cook on.
____ fritters	8	____ Food coated with batter and fried.
	 9	

CULINARY ARTS II
Checkup 9
Lesson 9

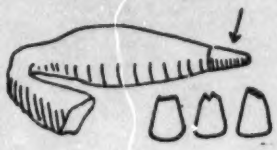
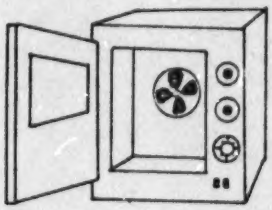
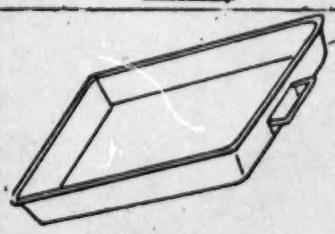
Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
____ pastry brush	 1	____ Used to decorate cakes with icing.
____ fluff	2	____ A wooden roller with handles on each end used to flatten pie or cookie dough.
____ rolling pin	 3	____ Used to remove left-over flour from a work surface.
____ pie and cake marker	 4	____ To beat food until it is light and airy.
____ bench brush	5	____ A metal circle used to mark a pie or cake into equal parts.
____ pastry bag	 6	____ This is used to put icing or egg wash on pastry and bread.

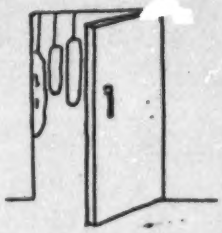
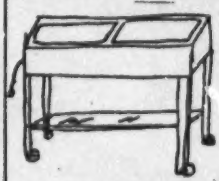
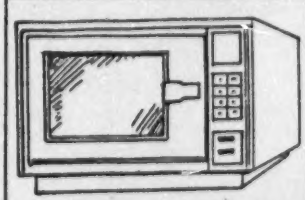
Checkup 9 (page 2)

Name _____ Date _____

WORD	PICTURE	MEANING
_____ dough cutter	 7	_____ A long, narrow pan used for baking.
_____ egg wash		_____ Metal tips put onto pastry bags and used to decorate foods.
_____ pastry tubes	 3	_____ A wide, flat blade with a wooden handle used for cutting dough.
_____ convection oven	9	_____ Sprinkle a piece of food with flour or sugar.
_____ dust	 10	_____ A beaten raw egg that is brushed on food.
_____ bake pan	11	_____ A fast-cooking oven with a fan inside that moves the heat.
	12	

Checkup 9 (page 3)

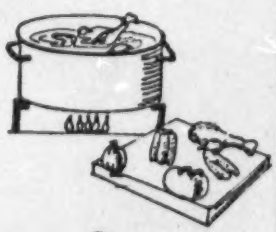
Name _____ Date _____

WORD	PICTURE	MEANING
_____ reach-in refrigerator		_____ Also called a Bain Marie.
_____ conventional oven	 13	_____ The fastest cooking oven there is.
_____ steam table	 14	_____ Has two or four doors and is used to store food.
_____ walk-in refrigerator	15	_____ The oven that is most often used in homes.
_____ microwave oven	 16	_____ Special room to keep food cold.
	17	

CULINARY ARTS III
Checkup 10
Lesson 10

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning. The first one is done for you.

WORD	PICTURE	MEANING
_____ broth	1	_____ Stock made from cooking meat or fish in wine.
_____ gumbo	2	_____ A thick cream soup with fish and seafood.
_____ fumet	 3	1 Clear soup. You can buy it in cubes at the store.
1 bouillon	4	_____ Liquid made from cooked meat, fish or vegetables.
_____ bisque	5	_____ A thick soup made from vegetables and meat.

Checkup 10 (page 2)

Name _____ Date _____

WORD	PICTURE	MEANING
_____ consomme	6	_____ A soup made with fish, clams in the shell and other seafood.
_____ Irish stew	7	_____ A clear soup made from meat stock.
_____ bouillabaise	8	_____ A mixture of diced carrots, onion and celery added to a liquid to make soup.
_____ mirepoix	9	_____ A thick stew made with lamb, potatoes, onions and turnips.

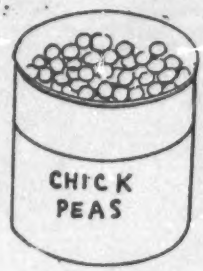
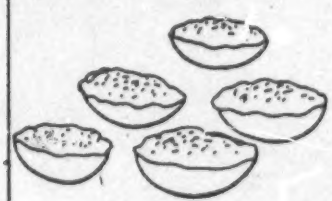
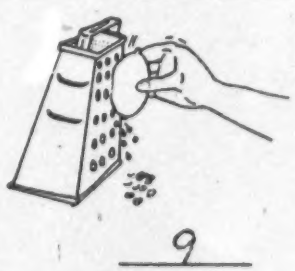
CULINARY ARTS III
Checkup 11
Lesson 11

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
_____ duchess	1	_____ A small onion-like vegetable.
_____ escarole	2	_____ This means that spinach has been added to the food.
_____ shallot	3	_____ Boiled potatoes that have been whipped with egg yolks and then pressed through a pastry tube.
_____ florentine	4	_____ This means that small pieces of sauted onion have been added to the food.
_____ lyonnaise	5	_____ A green vegetable that is like lettuce and is used in salads.

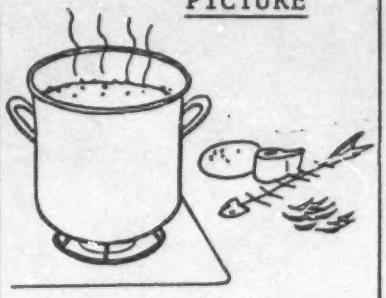
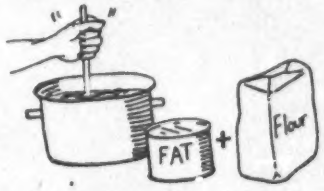
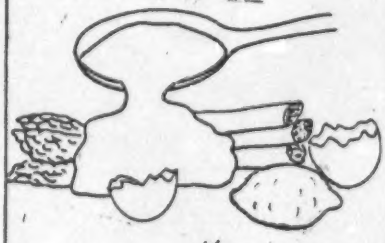
Name _____ Date _____

WORD	PICTURE	MEANING
_____ zest		_____ This means that food has been spiced with pepper, mustard and tobasco.
_____ hominy	 6	_____ This means that small diced green peppers and pimento have been added to food.
_____ O'Brien	 7	_____ The rind of a lemon or orange used in cooking.
_____ chick peas	8	_____ A cereal made from pieces of corn.
_____ deviled	 9	_____ A small round yellow bean used in salad or soup.
	10	

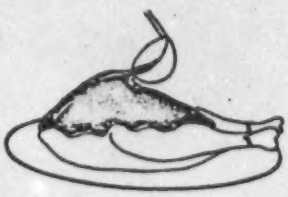
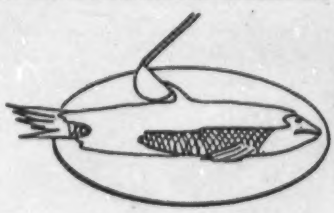
CULINARY ARTS III
Checkup 12
Lesson 12

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
_____ hollandaise sauce	 1	_____ A red sauce made from tomato juice that is put on macaroni, fish and chicken.
_____ bechamel sauce		_____ A yellow egg sauce made egg yolks, lemon juice, and butter.
_____ stock	 2	_____ A mixture of fat and flour added to a sauce to make it thicker.
_____ roux	3	_____ A white cream sauce made from milk that is put on vegetables, fish and chicken.
_____ tomate sauce	 4	_____ Liquid from unusable meat, vegetables or fish.
	5	

Name _____ Date _____

WORD	PICTURE	MEANING
_____ veloute sauce	6	_____ A thick brown sauce made from stock that is put on meat or chicken.
_____ white wash	 7	_____ A powder made from plants used to make soup thicker.
_____ espagnole	 8	_____ A mixture of flour, cornstarch and water added to a suace to make it thicker.
_____ arrowroot	9	_____ A white sauce made from stock that is put on meat or fish.

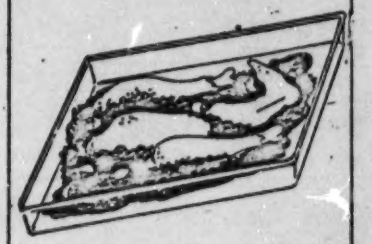
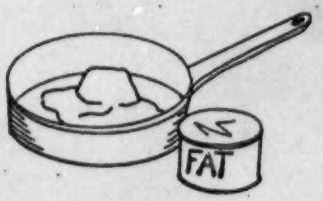
CULINARY ARTS III
Checkup 13
Lesson 13

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
_____ skewer	1	_____ Meat that is broiled on a skewer.
_____ giblet	2	_____ A long metal pin used to hold pieces of food.
_____ en brochette	3	_____ A pointed spike used to roast or barbeque. meat and chicken.
_____ filet	4	_____ The cooked heart and liver of a chicken.
_____ spit	5	_____ A piece of meat or fish with no bones.

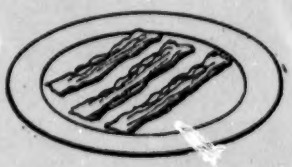
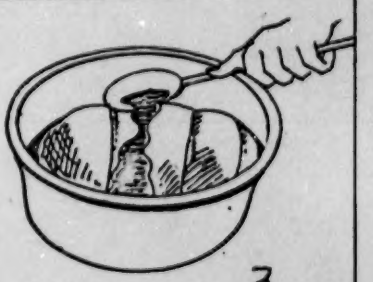
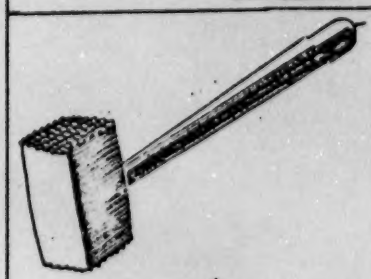
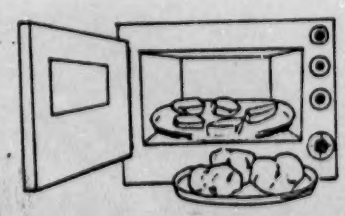
Name _____ Date _____

WORD	PICTURE	MEANING
_____ broche	6	_____ Chicken that has been sauted and then baked in tomato sauce.
_____ suet		_____ A very good piece of steak.
_____ filet mignon	 7	_____ To put food on a skewer.
_____ cacciatore	 8	_____ A hard animal fat used in cooking.
	9	

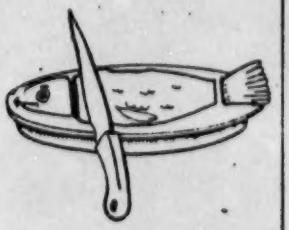
CULINARY ARTS III
Checkup 14
Lesson 14

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
____ rasher	1	____ Food that has been browned in an oven.
____ baste	 2	____ A solid block with a handle used to pound meat.
____ rissoled	 3	____ To coat an item with a mixture of sugar and water or syrup.
____ glaze	 4	____ A thin slice of bacon or ham.
____ hand meat tenderizer	 5	____ To put meat drippings over a piece of meat to give it flavor and stop it from getting dry.

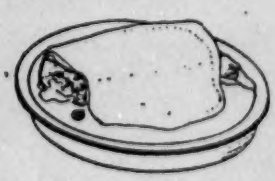
Name _____ Date _____

WORD	PICTURE	MEANING
_____ drippings	6	_____ To prepare meat or chicken for roasting by binding it with string and skewers.
_____ caper		_____ To clean and trim food like fish or meat.
_____ truss	7	_____ A spiced flower bud used to flavor or decorate food.
_____ dress	 8	_____ Juices that drip from roasting meat.
	9	

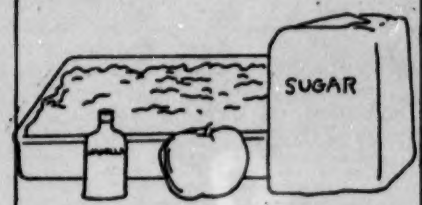
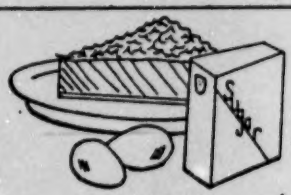
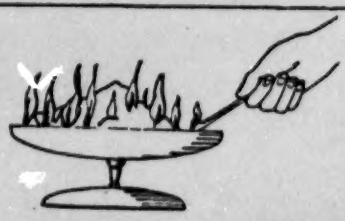
CULINARY ARTS III
Checkup 15
Lesson 15

Name _____ Date _____

Put the number of the picture next to the word AND next to the meaning.

WORD	PICTURE	MEANING
_____ baba au rhum	1	_____ Fruits (mostly oranges) covered with shredded coconut.
_____ baked alaska	2	_____ An egg pastry filled with custard and topped with icing.
_____ ambrosia	3	_____ Ice cream on cake covered with meringue and browned in an oven.
_____ crepe		_____ A rum-flavored cake served with whipped cream.
_____ eclair	4	_____ A molded dessert of gelatin and whipped cream that is folded together.
_____ bavarian	5	_____ A french word for a very thin pancake.
	 6	

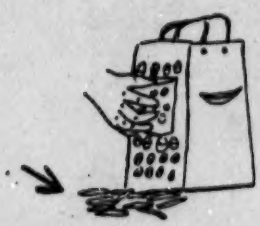
Name _____ Date _____

WORD	PICTURE	MEANING
____ bombe	7	____ Food that has alcohol in it. The alcohol is lit with a match and makes a flame.
____ a la mode		____ Pudding with apples, bread crumbs, spices and sugar served with a vanilla or lemon sauce.
____ flambe	8	____ Desserts served with ice cream.
____ indian pudding	 9	____ A fluffy white mixture of egg whites and sugar used on top of pie.
____ Brown Betty		____ A molded dessert of two or more ice creams.
____ meringue	10	____ A pudding made from cornmeal, eggs, milk, raisins and brown sugar that is baked slowly in an oven.
	 11	
	 12	

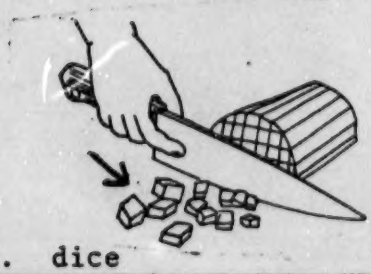
CULINARY ARTS I
Activity 1
Lesson 1

Name _____ Date _____

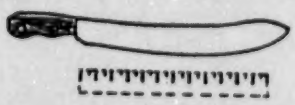
Match the picture and the meaning. Put the right number on the line beside the meaning.



1. grate



2. dice



3. butcher's knife

4. score

5. chop

____ To cut lines into a pie to make it pretty or to cut deeper lines into meat to help spices sink in.

____ To cut food into many pieces that are not the same size.

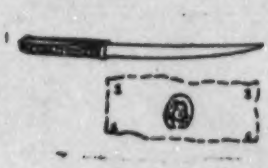
____ To rub pieces of food against a rough surface.

____ To cut food into cubes that are about the size of playing dice. The cubes may be small, medium, or large.

____ A knife used to cut raw meat and steaks into pieces or slices.

Name _____ Date _____

6. slice



7. boning knife

8. slicing machine

9. box grater

10. julienne

____ A machine that cuts and slices food.

____ A box made of metal with a sharp, rough surface used to rub off small pieces from food.

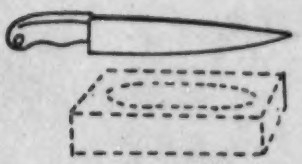
____ To cut food into flat pieces.

____ To cut food into long, thin strips. All the strips are the same size.

____ A knife used to remove meat from the bone.

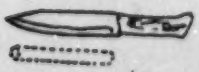
Name _____ Date _____

11. mince

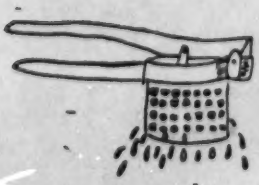


12. french knife

13. shred



14. paring knife



15. rice

____ To cut or tear food into narrow strips. The strips can be different sizes.

____ To chop food into very small pieces no bigger than a grain of rice.

____ To make hard food into soft, thin strings.

____ A knife used to slice, chop, mince, and dice.

____ A knife used to cut skin off fruits and vegetables.

CULINARY ARTS I
Activity 2
Lesson 2

Name _____ Date _____

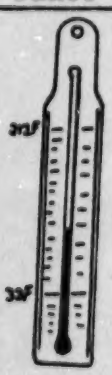
Match the picture and the meaning. Put the right number on the line beside the meaning.

1. A.P.

2. [illegible].

3. qt.

4. baker's scale



5. F

_____ You buy butter this way.

_____ This tells you how hot or cold something is.

_____ This means fruits or vegetables that have been peeled or trimmed.

_____ This is a medium size carton of milk.

_____ You use this to weigh food.

Name _____ Date _____

6. pt.

7. bch.

8. C

9. gal.

____ This tells you how hot or cold something is.

____ This is the largest carton of milk you can buy in the store.

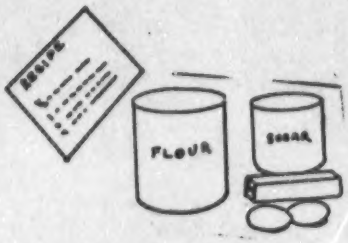
____ This is a small carton of milk.

____ Bananas grow this way.

CULINARY ARTS I
Activity 3
Lesson 3

Name _____ Date _____

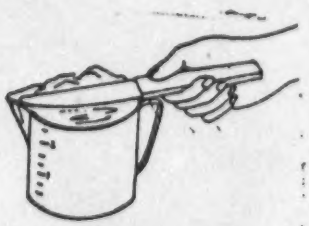
Match the picture and the meaning. Put the right number on the line beside the meaning.



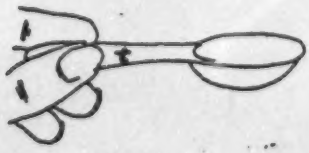
1. ingredient

2. measuring cup set

3. pack



4. level



5. t

_____ You do this to get an exact amount of flour.

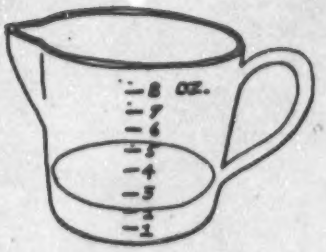
_____ This is a small spoon.

_____ One part of a recipe, like eggs or flour.

_____ You use these measures to get amounts of liquid.

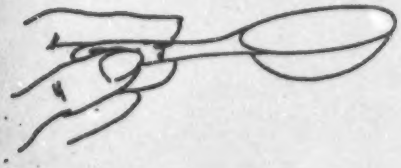
_____ You do this when you press flour into a cup.

Name _____ Date _____



6. oz.

7. scoop



8. T

9. measure

____ This is a large spoon.

____ This metal cup is used to get large amounts of liquid or dry ingredients.

____ Eight of these make a cup.

____ You use this to measure ice cream.

CULINARY ARTS I
Activity 4
Lesson 4

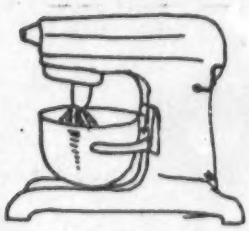
Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside meaning.

1. emulsify

2. piano wire whip

3. french wire whip



4. mixing machine

5. fold

____ Strong stiff loops in the shape of a round balloon used to stir sauce.

____ A machine that can whip, grind, shred, slice and chop food.

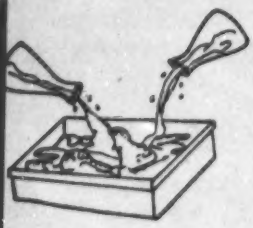
____ To mix two ingredients that are not easily mixed.

____ This means to gently mix something in with a motion like a slowly rolling wheel.

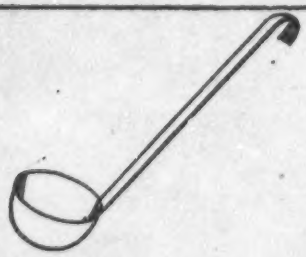
____ Loops in the shape of a baseball bat used to whip eggs and cream.

ame _____ Date _____

6. blend



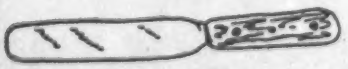
7. marinade



8. solid ladle

9. knead

10. solid spoon



11. flat spatula

____ A large spoons used to fold, stir and serve.

____ A mixture of vinegar, wine and spices used to flavor food.

____ It has a very small bowl with a long handle used to serve soup or gravy.

____ A flat blade with a rounded end used to mix, spread, and scrape.

____ To press, fold and stretch dough.

____ To mix two or more ingredients together.

CULINARY ARTS I
Activity 5
Lesson 5

Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside t
meaning.

1. sieve

2. flour sifter

3. perforated ladle

4. strain

5. perforated spoon

____ A small bowl with holes and a long handle used to take food from a pot.

____ A wire basket with a handle used to separate food from liquid.

____ A long spoon with holes used to remove food from liquid.

____ A round can with a wire screen at the bottom used to sift flour.

____ Do this to remove pieces of solid food from a liquid.

Name _____ Date _____

6. china cap

7. skimmer

8. colander

9. strainer

10. sift

____ Means to shake flour through a sieve.

____ It is shaped like a cone and used to strain foods.

____ A wire basket with a handle used to separate food from liquid.

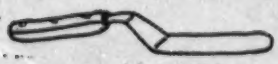
____ A large bowl with holes used to drain food like spaghetti.

____ A flat circle with holes used to remove food or grease from soup and sauce.

CULINARY ARTS II
Activity 6
Lesson 6

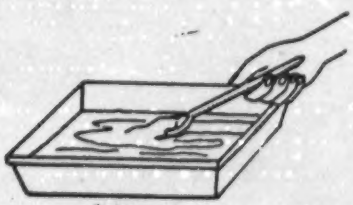
Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside the meaning.



1. offset spatula

2. food tongs



3. deglaze

4. hotcake turner

5. kitchen fork

____ It is also called a meat turner.

____ A large fork with two prongs used to hold or turn meat.

____ It is shaped like the letter "u" and is used to pick up food.

____ To scrape left over juice from a pot to make gravy.

____ It has a raised handle so you can cook on a grill.

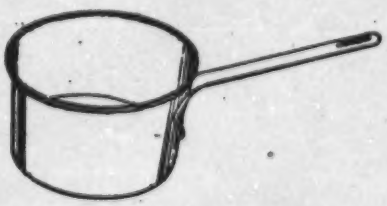
Name_____ Date_____

6. simmer

7. clarify

8. stock pot

9. coddle or poach



10. sauce pan

_____ This is a way to cook eggs gently in simmering water.

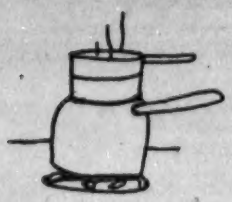
_____ A pan with one handle used to cook small amounts of sauce.

_____ Cook food gently at a medium heat without letting it boil.

_____ A large deep pot with two handles used for boiling meat and vegetables.

_____ Make a liquid clear. You do it to butter.

Name _____ Date _____

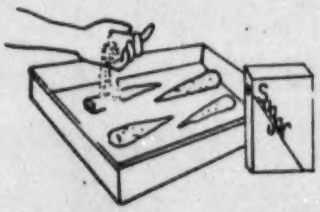


11. double boiler

12. steam

13. sauce pot

14. scald



15. candy

_____ A pot with handles used for cooking large amounts of sauce.

_____ Cook fruits or vegetables in a sweet syrup like yams.

_____ Heat milk or cream until a thin skin forms on the surface.

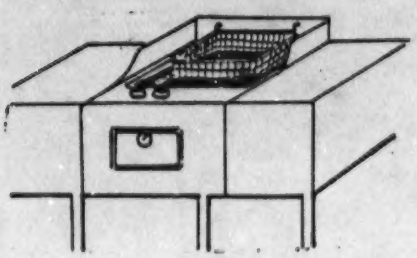
_____ Cook food above a small amount of water.

_____ Two pots used together to heat food.

CULINARY ARTS II
Activity 8
Lesson 8

Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside the meaning.

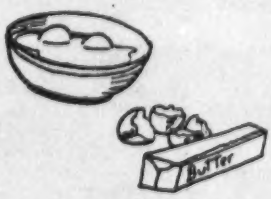


1. deep fat fryer

2. french toast

3. Eggs Benedict

4. deep fat frying



5. shirred eggs

_____ Bread slices that have been dipped in a batter and then fried.

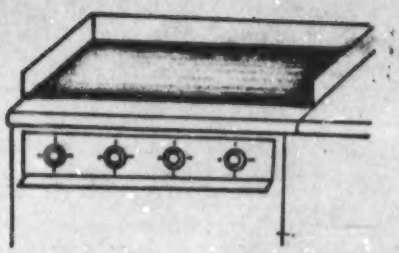
_____ A poached egg on a muffin with ham and sauce.

_____ Used to fry large amounts of foods at high heats.

_____ Eggs put on a dish with cream or butter and cooked in the oven.

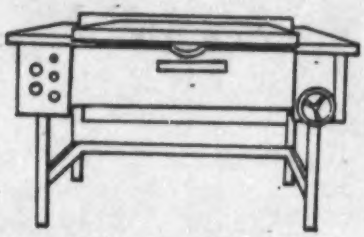
_____ A way to cook food in hot fat so that it is completely covered by the fat.

Name _____ Date _____



6. grill

7. flap jacks



8. tilt fryer

9. fritters

____ Another name for pancakes.

____ A machine with a deep pan used to fry large amounts of food.

____ A large, flat surface used to cook on.

____ Food coated with batter and fried in deep fat.

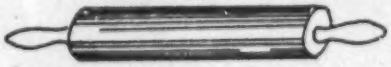
CULINARY ARTS II
Activity 9
Lesson 9

Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside the meaning.

1. pastry brush

2. fluff



3. rolling pin

4. pie and cake marker

5. bench brush

6. pastry bag

_____ Used to decorate cakes with icing.

_____ A wooden roller with handles on each end used to flatten pie or cookie dough.

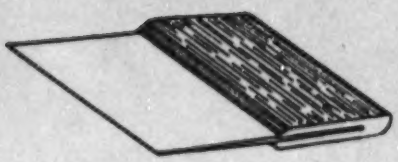
_____ This is used to remove left-over flour from a work surface.

_____ To beat food until it is light and airy like egg whites for a meringue.

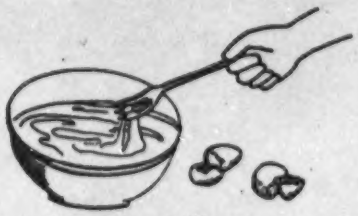
_____ A metal circle used to mark a pie or cake into equal parts.

_____ This is used to put icing or egg wash on pastry and bread.

Name _____ Date _____

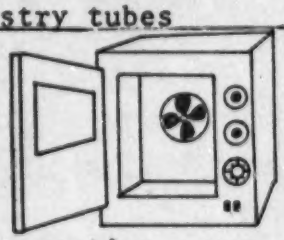


7. dough cutter

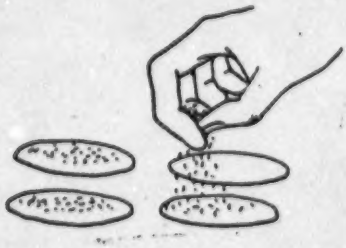


8. egg wash

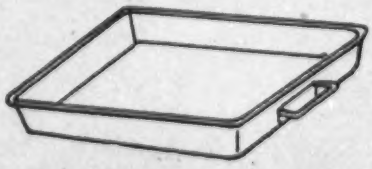
9. pastry tubes



10. convection oven



11. dust



12. bake pan

_____ A long, narrow pan with handles used for baking.

_____ Metal tips put onto pastry bags and used to decorate foods.

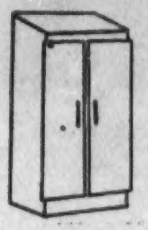
_____ A wide, flat blade with a wooden handle used for cutting dough.

_____ To sprinkle a piece of food with flour or sugar.

_____ A beaten raw egg that is brushed on food.

_____ A fast, cooking oven with a fan inside that moves the heat.

Name _____ Date _____

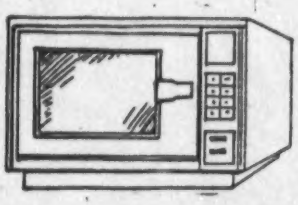


13. reach-in refrigerator

14. conventional oven

15. steam table

16. walk-in refrigerator



17. microwave oven

____ This keeps food warm and is sometimes called a Bain Marie.

____ The fastest cooking oven there is.

____ It has 2 or 4 doors and is used to store food.

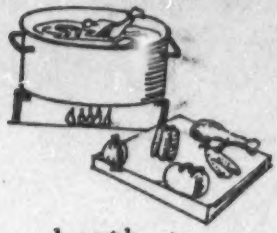
____ The oven that is most often used in homes.

____ A special room used to keep food cold.

CULINARY ARTS III
Activity 10
Lesson 10

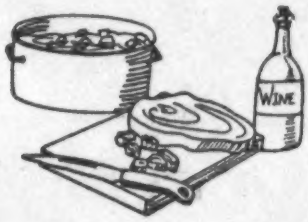
Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside the meaning.

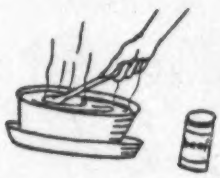


1. broth

2. gumbo



3. fumet



4. bouillon

5. bisque

_____ Stock made from cooking meat or fish in wine.

_____ A thick cream soup with fish and seafood.

_____ A clear soup. You can buy it in cubes at the store.

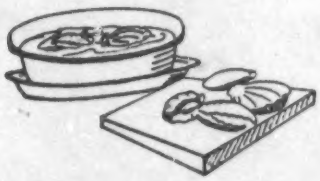
_____ Liquid made from cooked meat, fish or vegetables.

_____ A thick soup made from vegetables and meat.

Name _____ Date _____

6. consomme

7. Irish stew



8. bouillabaisse

9. mirepoix

____ A thick soup made with fish, clam shells and other seafood.

____ A clear soup made from meat stock.

____ A mixture of dried carrots, onion and celery added to a liquid to make soup.

____ A thick stew made with lamb, potatoes, onions and turnips.

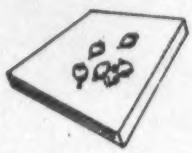
CULINARY ARTS III
Activity 11
Lesson 11

Name _____ Date _____

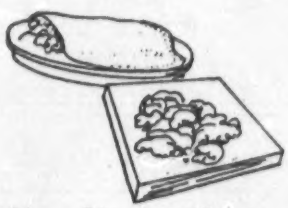
Match the picture and the meaning. Put the right number on the line beside the meaning.

1. duchess potatoes

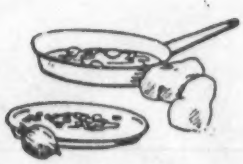
2. escarole



3. shallot



4. florentine



5. lyonnaise

_____ A small onion-like vegetable.

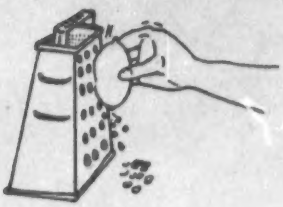
_____ This is a name for food that has spinach added to it.

_____ Boiled potatoes that have been whipped with egg yolks and then pressed through a pastry tube.

_____ This means that small pieces of sauted onion has been added to the food.

_____ A green vegetable that is like lettuce and is used in salads.

Name _____ Date _____

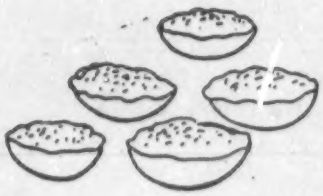


6. zest

7. hominy

8. O'Brien

9. chick peas



10. deviled

____ This means that food has been spiced with pepper, mustard and tobasco.

____ This means that small diced green peppers and pimento have been added to food.

____ The rind of a lemon or orange used in cooking.

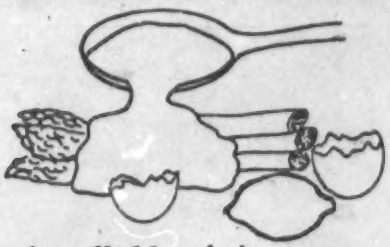
____ A cereal made from pieces of corn.

____ A small round yellow bean used in salad or soup.

CULINARY ARTS III
Activity 12
Lesson 12

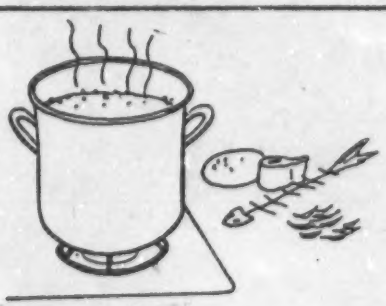
Name _____ Date _____

Match the picture and the meaning. Put the right number on the line beside the meaning.

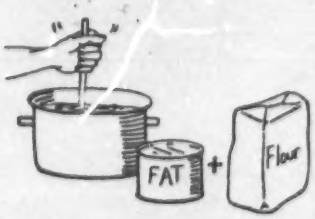


1. Hollandaise sauce

2. Bechamel sauce



3. stock



4. roux

5. tomate sauce

____ A red sauce made from tomato juice that is put on macaroni, fish and chicken.

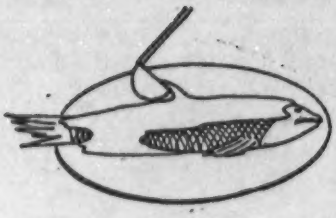
____ A yellow egg sauce made from egg yolk, lemon juice, and butter.

____ A mixture of fat and flour added to a sauce to make it thicker.

____ A white cream sauce made from milk that is put on vegetables, fish and chicken.

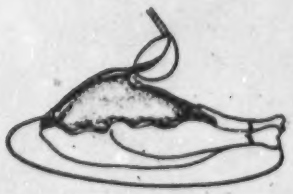
____ Liquid from unusable meat, vegetables or fish.

Name _____ Date _____



6. veloute sauce

7. white wash



8. espagnole

9. arrowroot

____ A thick brown sauce made from brown stock that is put on meat or chicken.

____ A starch made from plants used to make soup thicker.

____ A mixture of flour, cornstarch and water added to a sauce to make it thicker.

____ A white sauce made from stock that is put on meat or fish.

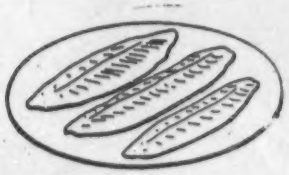
CULINARY ARTS III
Activity 13
Lesson 13

Name _____ Date _____

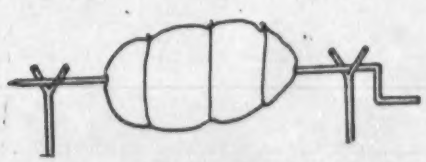
1. skewer

2. giblet

3. en brochette



4. filet



5. spit

____ Meat that is broiled on a skewer.

____ A long metal pin used to hold pieces of food.

____ A pointed spike used to roast or barbeque.

____ The cooked heart and liver of a chicken.

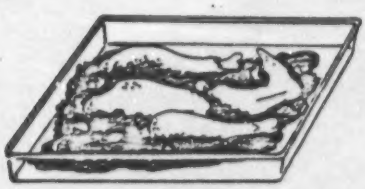
____ A piece of meat or fish with no bones.

Name _____ Date _____

6. broche

7. suet

8. filet mignon



9. cacciatore

____ Chicken that has been sauted and then baked in tomato suace.

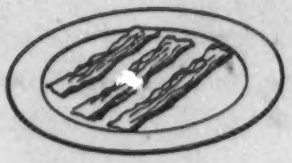
____ A very good piece of steak.

____ To put food on a skewer.

____ A hard animal fat used in cooking.

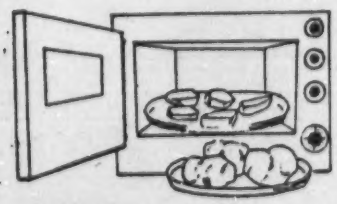
CULINARY ARTS III
Activity 14
Lesson 14

Name _____ Date _____



1. rasher

2. baste



3. rissoled

4. glaze

5. hand meat tenderizer

____ Food that has been browned in an oven.

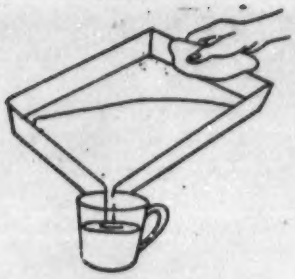
____ A solid block with a handle used to pound meat.

____ To coat an item with a mixture of sugar and water or syrup.

____ A thin slice of bacon or ham.

____ To put meat drippings over a piece of meat to give it flavor and stop it from getting dry.

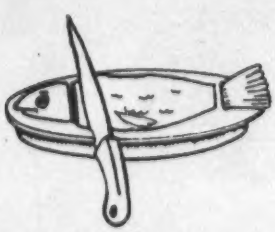
Name _____ Date _____



6. drippings

7. caper

8. truss



9. dress

_____ To prepare meat or chicken for roasting by binding it with string and skewers.

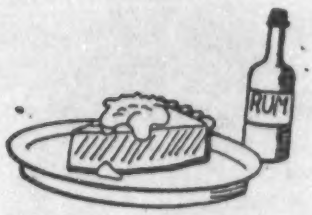
_____ To clean and trim food like fish or meat.

_____ A spiced flower bud used to flavor or decorate food.

_____ Juices that drip from roasting meat.

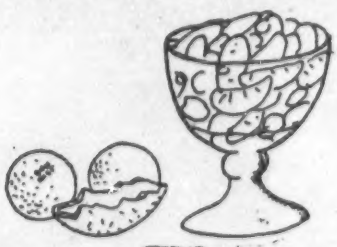
CULINARY ARTS III
Activity 15
Lesson 15

Name _____ Date _____

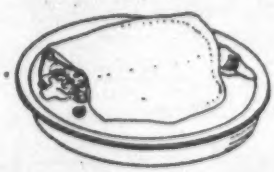


1. baba au rhum

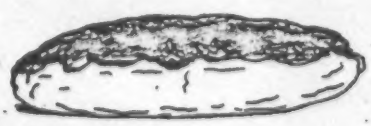
2. baked alaska



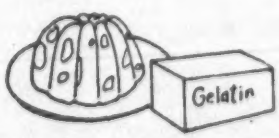
3. ambrosia



4. crepe



5. eclair



6. bavarian

____ Fruits like oranges covered with shredded coconut.

____ An egg pastry filled with custard and topped with icing.

____ Ice cream on cake covered with meringue and browned in an oven.

____ A molded dessert of gelatin and whipped cream that is folded together.

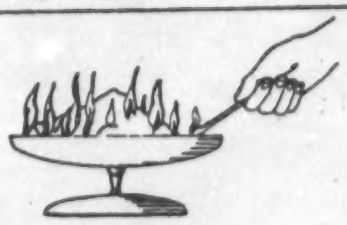
____ A french word for a very thin pancake.

____ A rum-flavored cake served with whipped cream.

Name _____ Date _____

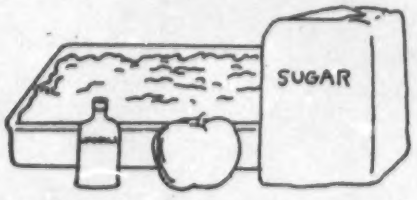
7. bombe

8. a la mode

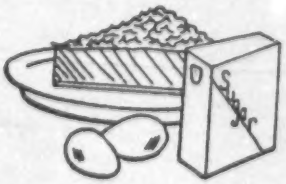


9. flambe

10. indian pudding



11. Brown Betty



12. meringue

____ Means food containing alcohol that when lit with a match makes a flame.

____ Pudding with apples, bread crumbs, spices and sugar served with a vanilla or lemon sauce.

____ Desserts served with ice cream.

____ A fluffy white mixture of egg whites and sugar used on top of a pie.

____ A molded dessert of two or more ice creams.

____ A pudding made from cornmeal, eggs, milk, raisins and brown sugar that is baked slowly in an oven.